

WINEMAKERS' KITCHEN

NIBBLES

GILDA BAKERY BREAD BASKET £5.00 Whipped herb butter	MARINATED OLIVES £6.50 Garlic & chilli (GF)	MOON'S GREENS CHARCUTERIE £12.00 Balsamic onions & cornichons (GF)
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STARTERS

ROASTED CELERIAC, APPLE & GRAPE SOUP £11.00 Beetroot Fritter (VE) (GF) pair with Liberty's Bacchus 2023 - 175ml - £10.00	PRESSED CONFIT DUCK & PLUM TERRINE, Spiced Fruit Compote, Toasted Sourdough (GFO) £13.00 pair with Luke's Pinot Noir 2023 - 175ml - £12.00
PAN-SEARED SCALLOPS £16.00 Venison Pudding, Estate Cider Sauce pair with Skye's Chardonnay 2022 - 175ml - £10.00	WILD MUSHROOMS £13.00 Toasted Brioche, Poached Duck Egg, Shaved Winter Truffle (GFO) pair with Balfour Blanc de Blancs 2018 - 125ml - £15.00
BUTTERED LEEK & 'CHEESE' ARANCINI, Smoked Tomato Sauce (GF) (VE) £12.00 pair with Leslie's Brut NV - 125ml - £12.00	CLASSIC PRAWN COCKTAIL, WITH A TEMPURA KING PRAWN £13.00 Bloody Mary rose dressing, shredded apple, crisp iceberg lettuce, brown bread & butter (GFO) pair with Albariño 2022 - 175ml - £10.00

SUNDAY ROASTS

BRAISED SHOULDER OF LAMB £26.00 pair with Luke's Pinot Noir 2023 - 175ml - £12.00	SIRLOIN OF BEEF £25.00 served medium rare pair with Luke's Pinot Noir 2023 - 175ml - £12.00
BALLOTINE OF NORFOLK BRONZE TURKEY £23.00 Sage & sweet onion stuffing, pigs in blankets, bread sauce & Turkey gravy. pair with Luke's Pinot Noir 2023 - 175ml - £12.00	CRANBERRY NUT ROAST (V) £21.00 pair with Luke's Pinot Noir 2023 - 175ml - £12.00

CHILDREN'S ROAST

Half Price

All Sunday Roasts are served with roast potatoes, seasonal vegetables, a Yorkshire Pudding and gravy (GFO) (V)

MAINS

FISH OF THE DAY MARKET Seasonal Accompaniments pair with wine of the day (as recommended)	LOBSTER & CRAB RIGATONI £34.00 Lobster & Balfour Brut Bisque pair with Nannette's Rosé 2023 - 175ml - £10.00
TAGINE OF WINTER VEGETABLES, CRANBERRIES, SULTANAS £23.00 Baked wild rice & toasted almonds (GF)(VE) pair with Luke's Pinot Noir 2023 - 175ml - £12.00	ROASTED BUTTERNUT SQUASH, CHESTNUT & SPINACH PITHIVIER £22.00 Wild mushroom cream sauce (V) pair with Springfield Chardonnay 2019 - 175ml - £11.00

SIDES

ROASTED POTATOES (V) (GF)	ROASTED BUTTERNUT SQUASH (GF) (VE)	CAULIFLOWER CHEESE (V)	PIGS IN BLANKETS
£6.00 each			

Our food is cooked to order using fresh, local ingredients

(GF) Gluten free | (GFO) Gluten free option available on request | (V) Vegetarian | (VE) Vegan |

We kindly ask customers to make their server aware of any food allergies or intolerances they may have before ordering.

Please note that our kitchen handles nut products as well as other common allergens.

Despite our best diligence, fish may contain bones and game may contain shot.

All wines are 12% ABV. A 10% discretionary service charge will be added to your bill.

