

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

MAINS

BALLOTINE OF NORFOLK BRONZE TURKEY Sage & sweet onion stuffing, pigs in blankets, bread sauce & Turkey gravy. pair with Luke's Pinot Noir 2023 - 175ml - £12.00	£23.00	LOBSTER & CRAB RIGATONI Lobster & Balfour Brut Bisque pair with Nannette's Rosé 2023 - 175ml - £10.00	£34.00
SLOW-ROASTED BEEF SHORT RIB Celeriac Purée, Fondant Potato, Roasted Butternut Squash, Luke's Pinot Noir Jus (GF) pair with Luke's Pinot Noir 2023 - 175ml - £12.00	£29.00	ROASTED BUTTERNUT SQUASH, CHESTNUT & SPINACH PITHIVIER Wild mushroom cream sauce (V) pair with Springfield Chardonnay 2019 - 175ml - £11.00	£22.00
FISH OF THE DAY Seasonal Accompaniments pair with wine of the day (as recommended)	MARKET	TAGINE OF WINTER VEGETABLES, CRANBERRIES, SULTANAS Baked wild rice & toasted almonds (GF)(VE) pair with Luke's Pinot Noir 2023 - 175ml - £12.00	£23.00

SIDES

ROASTED POTATOES (V)	ROASTED BUTTERNUT SQUASH (GF) (VE)	WILTED GARLIC CHARD (GF) (VE)
£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.

