



White onion soup, Porthilly mussels, pancetta and hazelnut
Roche de Belane, Marsanne Viognier (South of France)

Warm salad of poached ray, apple and bitter leaf, crostini, oyster and grain mustard dressing
Domaine Astruc, d'A Chardonnay (South of France)

Mackerel fillet, cumin and cauliflower hummus, preserved lemon and honey
Il Folle, Grillo (Sicily, Italy)



Megrim sole, crisp salsify, calabrese, seaweed and brown shrimp butter
Bodegas Honorio Rubio, Tremendus Viura Blanco (Rioja, Spain)

Lightly cured ling loin, creamed potato, red wine pickled chanterelles, braised savoy cabbage
Bergaglio Cinzia, Gavi di Tassarolo 'La Fornace' (Piemonte, Italy)

Cuttlefish and tomato Ragu, saffron pappardelle, aioli, fennel pangrattato
Allan Scott, Estate Sauvignon Blanc (Marlborough, New Zealand)



Almond financier, cider poached quince, earl grey ice cream
Allan Scott, Late Harvest Riesling (Marlborough, New Zealand)

Marmalade parfait, toasted brioche, cardamom poached clementine
Mas Amiel Vintage 2014 (Maury, France)
Domaine de l'Ancienne Cure, Monbazillac (France)

Dark chocolate, cherry, almond cream, warm madeleines
Bodegas Hidalgo, Pedro Ximenez Triana (Jerez, Spain)

Three courses £28
Wine flight £15