

BuRnT TRuffle

February Wine night

28.2.19

£70 pp

Aperitifs

Champagne Charlie 9 1/2

Charles Heidsieck Brut NV, Seasonal syrup

Negroni 8

London dry gin, Campari, vermouth

S N a C K

Lincolnshire poacher beignet, sesame dressing

S T a R T e R

Soft herb and ricotta ravioli, lemon, aged parmesan, butter sauce

Liberty fair trade chenin blanc 2017, Coastal region, South Africa

F i S h

Pan fried skate wing, cauliflower yoghurt, mace

Sipp Mack Pinot blanc 2016, Alsace, France

M a I n

Roast lamb rump, caramelised onion puree, honeyed carrot

Coto de Imaz, El coto, Rioja reserva 2014, Rioja, Spain

D e S s e R t

Chocolate, coffee sponge and hazelnut

Corte Giara, Recioto della Valpolicella 2015, Veneto, Italy

S W e E T

Blonde chocolate, brown butter and toasted almond pastille

Coffee to finish

Espresso 2

Americano 2 1/2

Cappuccino 3

Please inform us of any allergies and intolerances, a full list of ingredients is available on request.
(n)= contains nuts.