

WRECKFISH

3 COURSES £40 | 2 COURSES £35

SNACKS	<p>Gordal olives + £4 { <i>Manzanilla</i> }</p> <p>Don Bocarte anchovies + £6 { <i>Manzanilla</i> }</p> <p>Lincolnshire Poacher butter, toasted sourdough</p>
STARTERS	<p>Chicken liver pâté { <i>Sauternes</i> }</p> <p>farmhouse chutney, wholemeal sourdough toast</p> <p>Lamb fat potato terrine { <i>Blaifränkisch</i> }</p> <p>crispy lamb's breast, poached hen's egg, harissa mayonnaise</p> <p>Killeen cheese dumpling { <i>Soave</i> }</p> <p>cauliflower, pickled shallot, lemon and chive oil</p> <p>Butternut squash roasted with Baharat { <i>Riesling</i> }</p> <p>hazelnut 'cream' and salted cucumber</p> <p>Pastrami style salmon { <i>Grüner Veltliner</i> }</p> <p>red onion and parsley salad, crème fraîche</p>
MAINS	<p>Braised featherblade of beef { <i>Palazzo Della Torre</i> }</p> <p>caramelised cauliflower purée, truffle and parmesan chips</p> <p>Spiced field mushroom doughnut { <i>Bourgogne Blanc</i> }</p> <p>sesame creamed spinach, caramelised celeriac gravy</p> <p>Torched salmon fillet { <i>Miraval Rose</i> }</p> <p>cabbage and prawn dumpling, warm tartare sauce</p> <p>Whole baked lemon sole with sauce vierge +£5 { <i>Soave</i> }</p> <p>Lyonnaise potatoes with soft herb mayonnaise</p> <p>Beech-smoked duck breast +£5 { <i>Cinsault</i> }</p> <p>salt-baked celeriac, hazelnut butter, duck leg croquette, plum sauce</p>
TO SHARE	<p>Guinea fowl + £16 { <i>Riesling</i> }</p> <p>stuffed with fennel and apricot sausage, white cabbage choucroute, pickled pear</p> <p>35 day aged sirloin + £30 { <i>Coudoulet de Beaucastel</i> }</p> <p>caramelised cauliflower purée, truffle and parmesan chips, red wine sauce</p>
SIDES	<p>Truffle and parmesan chips + £4</p> <p>Purple carrots</p> <p>smoked garlic honey, puffed wild rice + £4</p> <p>Buttered tenderstem broccoli + £4.5</p> <p>Cauliflower cheese</p> <p>lemon and chive breadcrumb + £6</p>
SWEETS	<p>Crème brûlée { <i>Sauternes</i> }</p> <p>Poached pear with Sauternes jelly { <i>Gewürztraminer</i> }</p> <p>walnut praline ice cream and Armagnac prune purée</p> <p>Barley-malt doughnuts { <i>Vin Santo</i> }</p> <p>malt ice cream and whisky-steeped golden sultanas</p> <p>Banana loaf { <i>Tawny Port</i> }</p> <p>muscovado cream, candied pecan, butterscotch sauce</p> <p>Chocolate 'Oblivion' { <i>Pedro Ximénez</i> }</p> <p>mint choc-chip ice cream, dark chocolate sauce</p> <p>Bix, Mossfield, Evenlode and Colston Bassett + £3 { <i>Cider</i> }</p> <p>fig and orange chutney, bread crisps</p>

FIZZ	GLS	BTL	
Prosecco Ca' di Alte, Italy	7	35	
Charles Heidsieck Brut Reserve Champagne, France	10	59	

WHITE	125ML	175ML	BTL
Macabeo Molinico Loco, Yecla, Spain	4	5.5	22
Catarratto Passo del Tempio, Sicily, Italy	4.5	6.5	25
Viognier Baron de Badassière, Côtes de Thau, France	5	7	27
Sauvignon Blanc Villa Montes, Curico Valley, Chile	5	7.5	29
Wine of the month Ask a team member for details	5.5	8	33
Grüner Veltliner Loimer, Kamptal, Austria	6.5	9.5	37
Garganega / Trebbiano di Soave Soave Classico, Pieropan, Veneto, Italy	7.5	11	39
Riesling Rolly Gassmann, Alsace, France	9	13	49
Bourgogne Hautes Côtes de Beaune Jean-Noël Gagnard, Burgundy, France	10	15	59

RED	125ML	175ML	BTL
Monastrell Molinico Loco, Yecla, Spain	4	5.5	22
Nero d'Avola / Nerello Mascalese Borgo Selene, Sicily, Italy	4.5	6.5	25
Touriga Nacional Evaristo, Lisboa, Portugal	5	7	27
Shiraz 16 Stops, South Australia	5	7.5	29
Wine of the month See blackboard for details	5.5	8	33
Cinsault Pour Ma Gueule, Itata Valley, Chile	6.5	9.5	37
Blaifränkisch / St Laurent Heidi Schröck, Burgenland, Austria	7.5	11	39
Corvina / Rondinella 'Palazzo della Torre', Allegrini, Veneto, Italy	9	13	49
Grenache / Mourvèdre / Syrah Coudoulet de Beaucastel, Rhône, France	10	15	59

ROSÉ	125ML	175ML	BTL
Monastrell Rosado Molinico Loco, Yecla, Spain	4	5.5	22
Grenache / Cinsault Miraval Rosé, Provence, France	9	13	49

COCKTAILS	
Negroni J.J Whitley gin, Campari, Martini Rosso	9
Champagne Socialite Charles Heidsieck Champagne, strawberry shrub	11
Old Sticky Walnut Woodford Reserve, muscovado syrup, walnut bitters	10
Espresso Martini Russian Standard vodka, Kahlúa, espresso	9

NON-ALCOHOLIC	
Strawberry Lemonade Strawberry shrub, soda	3.5
Apple & Elderflower Temperance Apple juice, elderflower cordial, soda	3.5

BEERS	330ML
Ayinger Lager Hell 4.9% Bavarian lager. Light malt, crisp and mellow	4.5
Vedett Extra Pilsner 5% Premium Belgian lager. Complex yet smooth	5
Northern Monk Eternal 4.1% Light blonde Session IPA. Hops, tangerine, citrus pith	5.5
Tynt Meadow 7.4% English Trappist ale. Dark chocolate, pepper, figs	6
Lucky Saint 0.5% Alcohol free unfiltered lager. Smooth and citrus	4.5
Guest beer Ask a team member for details	

CIDER	500ML
Hogan's French Revelation 4.8% Breton style cider. Mature, velvety, wild and fruity	6.5

SHERRY	75ML
Manzanilla Deliciosa En Rama, Valdespino	6
Pedro Ximénez Sherry, Valdespino	6

PORT	75ML
LBV Port, Sandeman	5
10-Year-Old Tawny Port, Sandeman	6

SWEET	75ML	375ML
Gewürztraminer Late Harvest Montes Alpha, Colchagua Valley, Chile	5.5	26
Sauternes Château Laville, Bordeaux, France	8	40
Vin Santo del Chianti Rufina Selvapiana, Tuscany, Italy	9.5	59