



WINE DINNER MENU

FRIDAY 20TH OCTOBER

Roast King Scallops

Black Pudding Bon Bon, Pea & Mint Puree, Parma Ham Crisps

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Paired with Le Grand Ardèche Chardonnay



Black Treacle Rump Steak

Creamy Mash, Broccoli, Pickled Red Onion, Red Wine Jus

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Paired with Côtes du Rhône Clavel



Three Cheeses

Artisan Crackers, West Park Fruit Chutney, Grapes, Celery

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Paired with Graham's Late Bottled Vintage Port

All our food is prepared to order so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

