



PRIVATE DINING MENU

APÉRITIF

Guinness, Champagne, Black Velvet

OYSTERS & CANAPES

A Selection of Oysters
Cured Salmon, Cucumber Toasts
Caramalized Onion & Goats Cheese Tart Fine

APPETISERS

Half Pint of Prawns
House Terrine w/ Toast & Chutney
Chicory, Roast Pear, Camelot Blue, Honey (v)

MAIN COURSES

Tagliolini, Pistachio Pesto, Tomato, Ricotta (v)
Roast Line Caught Cod, Pea Mash, Leeks, Parsley Sauce
Braised Duck, Red Wine, Carrots & Rosemary

PUDDINGS

Banoffee Pie
Chocolate Torte, Coffee Anglaise, Clotted Cream
Ricotta Doughnuts, Caramel Sauce

CHEESES

Selection of West Country Cheeses w/ Crackers & Chutney

COFFEE

Coffee w/ Irish Whiskey Chocolate Truffles



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl	
Prosecco Superiore, Drusian, Valdobbiadene, IT	9	47.5	
Champagne Bertrand Jorez, Brut Tradition NV, FR		75	
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		120	

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	7	21	28
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8.5		34
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	8.5	24.5	35
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	9	25	36
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			38.5
Pinot Bianco, Sandoro, Fondo Indizeno, Friuli, IT	9.5	27	39.5
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			41
Mâcon-Villages, Aléxis Pollier, Burgundy, FR	10	28	42
Albariño, Aba de Trasumia, Rias Baixas, SP			44
Huia Sauvignon Blanc, Marlborough, NZ			46
Chablis, Domaine des Hates, Burgundy, FR			57

ROSÉ

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	8	26	38
Rosé de Triennes, Cinsault, Vin de Pays du Var, FR	9.75	35	42

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	7	21	28
Bobal, Pago de Tharsys, Levant, SP	7.5	22	29.5
Vicien Malbec, Catamarca, ARG			35
Sangiovese, 'I Paoli', Tuscany, IT	9	26	37
Dolcetto d'Alba Boasso, Piedmont, IT	9.25	26	37
St Chinian 'La Croix d'Aline' Langedoc, FR	10	28	40.5
Côtes du Rhône, Saint Cosme, Rhône, FR			42
Saumur-Champigny 'Roches Neuves' Thierry Germain, Loire, FR			42
Vacqueyras Dom. Fort Sarade 'Les hauts de la ponche', Rhône, FR			47
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			49
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			52
Grangiovese Sesti, Sangiovese, Tuscany, IT			53
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			62
Château Grand Tayac, Margaux, Bordeaux, FR			64
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			69

DESSERT WINES

	Gls. 125ml	Btl.
Château Kalian Bernasse, Bergerac, Monbazillac, FR, Half Btl.	9.75	29
Château Megyer, Tokaji, HU, 250ml Btl.		48