



PRIVATE DINING MENU

APÉRITIF

Guinness, Black Velvet,
Champagne Ruinart Blanc de Blancs Brut

OYSTERS & CANAPÉS

A Selection of Oysters
Crab Mayyonnaise, Toasts
Goats Cheese & Roast Pumpkin Crostini

STARTERS

Half Pint of Prawns
Kohlrabi, Coxs Apple, Mint, Pistachio, Winchester Cheese (v)
House Terrine w/ Toast & Chutney

MAINS

Gnocchi alla Romana, Wild Mushroom Ragu, Pecorino (v)
Fillet of Bream, Salsify, Tarragon Butter
Roast Pheasant, Apples, Calvodos

PUDDINGS

Banoffee Pie
Chocolate & Almond Torte, Clotted Cream
Steamed Marmalade Pudding w/ Custard

CHEESES

Selection of West Country Cheeses w/ Crackers & Chutney

COFFEE

Coffee w/ Irish Whiskey Chocoloate Truffles

Three Courses (Starter, Main, Pudding) £67.5
Four Courses (Starter, Main, Pudding, Cheese) £73.5
Five Courses (Oysters & Canepés, Starter, Main, Pudding, Cheese) £87.5
(Apéritif & coffee charged seperatley)



WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	9.5	47.5
Champagne Bertrand Jorez, Brut Tradition NV, FR		76
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		125

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	7.5	22	29
Picpoul de Pinet, Villa des Croix, Languedoc, FR	8.5	24.5	34
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	8.5	24.5	36
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	9	25	37
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			38.5
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			40
Mâcon-Villages, Aléxis Pollier, Burgundy, FR	10	28.5	43
Albariño, Aba de Trasmia, 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	8.5	27	39
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	7.5	22	29
Bobal, Pago de Tharsys, Levant, SP	7.5	22	29.5
Vicien Malbec, Catamarca, ARG			35
Sangiovese, 'I Paoli', Tuscany, IT	9	26	38
Dolcetto d'Alba Boasso, Piedmont, IT	9.25	26	38
St Chinian 'La Croix d'Aline' Languedoc, FR	10	28	41
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			54
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