

PRIVATE DINING MENU

APERITIF

Guinness
Black Velvet
Champagne Ruinart Blanc de Blancs Brut

OYSTERS & CANAPÉS

Leek & Goat Cheese Crostini (v)
Crab Mayonnaise Toasts
Selection of Oysters

STARTERS

Mushroom & Chestnut Soup, Crispy Sage, Croutons (v)
Guinness Cured Salmon, Beetroot Salad, Horseradish Sauce
Game Terrine, Chutney, Toast

MAINS

Gnocchi alla Romana, Wild Mushrooms, Pecorino (v)
Roast Hake, Saffron Potatoes, Bisque Velouté, Spinach
Roast Bronze Turkey, Pommes Boulangère, Roast Brussels & Bacon

PUDDINGS

Steamed Fruit Pudding, Brandy Butter
Baked Cheesecake, Glazed Pears, Chocolate Sauce, Whipped Cream
Banoffee Pie

CHEESES

Selection of West Country Cheeses w/ Crackers & Chutney

COFFEE

Coffee w/ Irish Whiskey Chocolate Truffles

Three Courses (Starter, Main, Pudding) £69

Four Courses (Starter, Main, Pudding, Cheese) £76

Five Courses (Oysters & Canapés, Starter, Main, Pudding, Cheese) £89

(Aperitif & coffee charged separately)

WINE

CHAMPAGNE & SPARKLING

	Gls. 125ml	Btl. 75cl
Prosecco Superiore, Drusian, Valdobbiadene, IT	12	51
Crémant de Limoux, Cuvée Eugénie, Domaine Antech, FR	13	54
Champagne Marie Demets, Tradition Brut NV, FR		85
Champagne Bollinger, Special Cuvée, Brut NV, Aÿ, FR		131

WHITE

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Trebbiano d'Abruzzo, Frentano, Abruzzo, IT	9	24	32
Picpoul de Pinet, Villa des Croix, Languedoc, FR	10	27	35
Viognier 'Le Paradou' Ch. Pesquié, Côtes-du-Ventoux, FR	10	28	35
Sauvignon Blanc 'Cape Atlantic', Western Cape, SA	12	29	38
Verdicchio dei Castelli di Jesi 'Gino', Fattoria San Lorenzo, Marche, IT			42
Muscadet Sevre et Maine sur lie 'Chauvinere', Loire, FR			46
Gavi di Tassarolo 'La Fornace', Bergaglio, IT			46
Chardonnay Mâcon-Villages, Aléxis Pollier, Burgundy, FR	13	36	48
Albariño, Aba de Trasmia, Rias Baixas, SP			49
Sancere Silex, Vincent Grall, Loire, FR			65
Chablis, Domaine des Hates, Burgundy, FR			74

ROSÉ

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Château La Grave, Minervois Rosé, Languedoc, FR	10	29	39
Rosé de Triennes, Cinsault, Vin de Pays du Var, FR	11	36	44

RED

	Gls. 175ml	Cf. 50cl	Btl. 75cl
Moulin de Gassac 'Classic Rouge', Languedoc, FR	9	23	32
Monastrell, Bagel Pirata, Alicante, SP	9	25	34
Finca Deneza Malbec, Mendoza, ARG	10	26	37
Sangiovese, 'I Paoli', Tuscany, IT	12	32	40
Bordeaux Superieur, Gravieres de la Brandille, FR			41
Valpolicella, Novaia, Veneto, IT			42
St Chinian 'La Croix d'Aline' Langedoc, FR	11	29	43
Côtes du Rhône, Saint Cosme, Rhône, FR			48
Crozes-Hermitage, Etienne Pochon, Syrah, Northern Rhône, FR			52
Barbera D'Alba, A Bon Rendre, Taliano, Piedmont, IT			53
Clos Henri, 'Petit Clos', Pinot Noir, Marlborough, NZ			55
Brouilly, Domaine Cret des Garanches, Beaujolais, FR			56
Nebbiolo Mesdi, Casina Bric, Piedmont, IT			57
Grangiovese Sesti, Sangiovese, Tuscany, IT			60
Mercurey Vieilles Vignes, Domaine Charton, Burgundy, FR			69
Barolo, Tenuta Rocca, Montforte d'Alba, Piedmont, IT			77
Château Le Prieuré, Pomerol, FR			82

DESSERT WINES

	Gls. 125ml	Btl.
Château Villefranche, Sauternes, Barsac, FR, Half Btl.	13	38
Château Megyer, Tokaji, HU, 250ml Btl.		49