

Wild Flor

SPRINGTIME & LOIRE WINE

Thursday 2nd May

Welcome drink & snack

Rabbit rilette, garlic flower

First course with bread & butter

Ragstone, raw asparagus & pea

*Pouilly Fumé, Arrêt-Bufferatte, Tinel-Blondelet 2022

Fish course

Lightly smoked trout, beurre blanc

*Château Yvonne, Saumur Blanc 2021

Main course

Mutton Morteau, braised with muscat grapes,
garlic greens

*Château Yvonne, 'La Folie', Saumur Champigny 2022

*Olga Raffault 'Les Barnarbes', Chinon 2021

Dessert

Tarte Vigneronne

*vouvray

£90 Dinner & Wines

Plant-based dishes are indicated with a (pb). Please inform us of your allergies & dietary requirements.

Our kitchen contains nuts, many or all of the 14 recognised allergens & game dishes may contain shot.

Your bill additions; a discretionary service charge of ten percent will be added to your bill. As an industry partner, £1 will be added to every bill in support of Table Talk Foundation who provide the 'Adopt a School' food education program for children & support the local hospitality industry with mental health awareness courses. This donation can of course be removed at your discretion.