



2 courses 25 / 3 courses 30

Chilled Vichyssoise soup <sup>V</sup>  
*chives*

Ham hock terrine  
*cider & onion chutney, grilled sourdough*

Prawn cocktail  
*avocado, paprika*

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Onglet steak  
*Dauphinoise potatoes, horseradish*

Beetroot risotto <sup>V</sup>  
*Cashel Blue, walnuts*

Roast hake  
*samphire, tomato butter sauce*

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Twice baked chocolate cake  
*milk ice cream*

Brightwell Ash  
*gooseberry chutney, rosemary bread*

Ice cream and sorbet selection

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SIDES - 7

French fries <sup>VG</sup>

Dutch finger carrots <sup>V</sup>

Charred hispi cabbage <sup>V</sup>

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SUGGESTED WINE PAIRING (125ml) - 6

WHITE: Chardonnay Dom. Bousquet,  
*Tupungato, Chile*

RED: Shiraz, Tar & Roses,  
*Heathcote, Australia*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 12.5% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.

