

# ENGLISH WINE WEEK SUPPER CLUB

## FIVE COURSES INCLUDING WINE PAIRINGS 65

**WYE VALLEY ASPARAGUS** (NG) (V) goats curd, soft herbs, cured St Ewe's egg yolk  
*plant-based option served with soft herb salad, gremolata*

Paired with

*Nyetimber Classic Cuvée, West Sussex, 12%. pastry, almond, baked apples*

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**CURED CHALKSTREAM TROUT** (NG) pickled gooseberries

**MARINATED COURGETTE TART** (PB) superstraccia, pine nuts, lemon

Paired with

*Chardonnay, Gravel Castle, Simpsons Wine Estate, Kent, 12.5%. citrus, quince, apple*

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**LAMB-HOGGET CUTLETS** (NG) spring peas, broad beans, Jersey Royals, mint, jus

**SLOW ROASTED AUBERGINE** (PB) Isle of Wight tomatoes, herb yoghurt, basil, sourdough crisps

Paired with

*Barons Lane Red, New Hall Wine Estate, Essex, 12.5%. dark fruit, tomato leaf, pepper*

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**PAVLOV** (NG) strawberry, elderflower, meringue, cream *plant-based option available*

Paired with

*Barons Lane Rosé, New Hall Wine Estate, Essex, 12.5%. pink grapefruit, raspberry, cherry*

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**CHOCOLATE & ESPRESSO TRUFFLE** (NG) (V)

**CHOCOLATE BROWNIE BITES** (PB)

VEGETARIAN (V) PLANT-BASED (PB) CONTAINS NUTS (N) NON-GLUTEN OR CAN BE MADE NON-GLUTEN (NG)

Please tell your server if you have any allergies. Our dishes are made here and may contain trace ingredients. A discretionary service charge of 12.5% will be added to your bill.