

PRE SHOW  
DINING MENU  
January 2019



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TWO COURSES 17.50

THREE COURSES 22.50

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STARTER

SOUP OF THE DAY (v) (gfo)  
crusty bread, salted butter

WHIPPED GOATS CHEESE (contains nuts) (gf)  
pickled red cabbage, tomato & walnut pesto

SMOKED MACKERAL & DILL ROULADE  
cucumber

ROAST GARLIC & SPICED LENTIL PATE (vg) (gfo)  
toasted ciabatta, sweet & sour carrot

DESSERT

GINGER CAKE  
roast pear, vanilla cream

APPLE PIE  
calvados custard, mini apple

CHEESECAKE OF THE DAY  
fruits

SORBET & FRUITS (vg) (gf)

MAIN

ROAST PARSNIP & SWEET POTATO WELLINGTON (ve)  
winter greens & red currant jus

LAMB TAGINE WITH PRUNES, CELERIAC & SQUASH  
aromatic coriander cous cous

GRILLED DOVER SOLE (gf)  
garlic herb new potatoes, minted peas & lemon butter sauce

RABBIT & CHESTNUT CASSEROLE (gf)  
smoked bacon, lentils & winter greens

v – vegetarian  
vg – vegan  
gf – gluten free  
gfo – gluten free option

# WINE LIST



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	175 ml	Bottle
<b>ZINGY, ZESTY SAUVIGNONS</b>		
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	20.75
<b>AROMATIC, JUICY WHITES</b>		
2. COLOMBARD, RICHELIEU/CÔTES DE GASCOGNE, FRANCE Aromatic, fresh & fruit driven with a long refreshing after-taste	4.70	17.50
3. CHARDONNAY ROOK'S LANE 2016 / AUSTRALIA Aromas of pear & custard apple with some lifted citrus notes. The palate is rich & smooth with ripe fruit-salad flavours & a lovely creamy mouthfeel.	6.20	24.00
<b>CRISP, DRY WHITES</b>		
4. PINOT GRIGIO, CHIARO / ITALY A clean, well balanced dry white wine with an elegant, delicate perfume & fresh apple fruit flavours	5.60	21.00
5. SAUVIGNON BLANC, KURAKA / MARLBOROUGH, NEW ZEALAND Fresh herbaceous notes, tomato leaf, limes & appealing pungency. Crisp & refreshing acidity balanced with a good mouth feel. Zesty, elegant & tantalisingly dry		25.50
<b>RICH, ROUNDED REDS</b>		
6. MERLOT 2016, TONADA / CENTRAL VALLEY, CHILE Plum & damson on the nose, soft fruit on the palate, no wonder Chilean wines are so very popular	5.50	20.75
7. MALBEC 2016, LAS PAMPAS / MENDOZA, ARGENTINA Outstanding Argentinian Malbec – layers of ripe fruit with hints of spiced raspberries & notes of smoke and spice		29.00
<b>JUICY, VELVETY REDS</b>		
8. GRENACHE-CARIGNAN-MERLOT, RICHELIEU / PAYS D'HÉRAULT, FRANCE A delicious blend of 50% Grenache, 34% Carignan & 16% Merlot, packed with soft, ripe fruit	4.70	17.50
9. RIOJA TEMPRANILLO 2015/16, VEGA / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.90	23.00
<b>SPICY, WARMING REDS</b>		
10. SHIRAZ 2015/16, ROOK'S LANE / AUSTRALIA Aromas of ripe berries, black cherries, vanilla & spice. The palate shows sweet fruit flavours	6.30	24.00
<b>ROSE WINES</b>		
11. BUSH VINE BLUSH, RICHELIEU / FRANCE We blended the blush with our wine merchant to produce a quite delicious palate of summer fruits	4.70	17.75
12. ZINFANDEL, BULLETIN / CALIFORNIA A light salmon pink rose that offers an attractive bouquet of summer fruits with a hint of sweetness Lingering on a crisp finish	6.30	24.00
13. PINOT GRIGIO ROSATO, CHIARO / ITALY A lovely fresh bouquet of strawberries, with a lively palate awash with ripe summer fruits	5.60	21.00
<b>SPARKLING WINE</b>		
13. PROSECCO D.O.C, PURE / VENETO, ITALY The nose gives aromas of pear, white flowers & lemon zest. The palate is clean & crisp with apple notes. Light & refreshing on the finish with a citrus zing	4.50 (125ml)	25.00