

PRE SHOW
DINING MENU
September 2019



TWO COURSES 17.50

THREE COURSES 22.50

STARTER

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

MACKEREL FLAT BREAD
pickled peppers, dill horseradish cream, pea shoots

SPICED PUMPKIN PATE (ve)
toasted sourdough, frozen peas

CHICKEN & BLACK PUDDING BON BONS
fig & onion compote, sage

DESSERT

SALTED CARAMEL & WHIPPED MASCARPONE POT (gfo)
raspberry biscuit

SORBET (gf) (ve)

CHOCOLATE & HAZELNUT BROWNIE
vanilla ice cream

BAKED ORANGE & CRANBERRY TART
spiced fruits & cream

MAIN

GLAZED SOY & HONEY PORK (gf)
fondant potato, roasted pear & seasonal vegetables

ROAST ARTICHOKE, SHALLOT & BRIE TART (v)
sticky red cabbage and redcurrant jus

HERBY TAGLIATELLE WITH VENISON RAGU
toasted pine nuts & truffle oil

GRILLED DOVER SOLE (gfo)
spinach, confit potato, asparagus & pea velouté

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

WINE LIST



	175 ml	Bottle
ZINGY, ZESTY SAUVIGNONS		
1. SAUVIGNON BLANC 2016, TONADA / CENTRAL VALLEY, CHILE Crisp fresh citrus aromas with ripe gooseberry notes on the palate	5.50	20.75
AROMATIC, JUICY WHITES		
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
CRISP, DRY WHITES		
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
RICH, ROUNDED REDS		
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
JUICY, VELVETY REDS		
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, AZABZCHE / RIOJA, SPAIN From one of the oldest Bodegas in Rioja. A delicious unoaked wine bursting with red fruit	5.90	23.00
SPICY, WARMING REDS		
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
ROSE WINES		
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, ROSEBUD / 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
SPARKLING WINE		
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