

SATURDAY 28 SEPTEMBER

Homemade focaccia

Champagne Collet, Brut 1er Cru 'Art Déco' NV

125ml | 13

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Isle of Wight tomato and beetroot salad,
whipped goats curd, Barolo vinaigrette

Pinot Noir, 'Sibaris' Gran Reserva, Valle de Leyda, Undurraga, 2022

175ml | 11

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Teriyaki glazed pork, roasted Orkney scallop, katsu curry sauce,
coriander oil, shallot salad

Sauvignon Blanc 'Origin', Marlborough, Saint Clair, 2023

175ml | 13

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Saddle of lamb Wellington, fondant potato,
minted vegetables, lamb sauce

Merlot, Mount Lebanon, Château Oumsiyat, 2020

175ml | 13

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Dorset apple and sultana pie, vanilla custard

Chateau Suduiraut, Sauternes

75ml | 5.8

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Cheese, honey, grapes and biscuits

LBV Port, Douro, Barros

50ml | 5.5



SCAN FOR ALLERGENS

*Please note: Our wine pairings are chosen to perfectly complement each dish.
For the full selection, please refer to our wine list.*