

## **Special Evening Menu**

**3 courses £30**

### To start

**Confit duck and corn-fed chicken Ballotine  
with apricots and pea shoots**

2011 Lirac, Moulin des Chênes, France £7

**Soupe de légumes du jour (V)**

2012 Trinity Hill Sauvignon Blanc, Hawkes Bay, New Zealand £5

**Scottish smoked salmon with roasted beetroot salad, lemon vinaigrette**

2012 Picpoul de Pinet, Château de la Mirande, France £5



### To Follow

**Fillet of Cornish sea bass with Provencal vegetables, black olive tapenade**

2010 Chardonnay, Château Los Boldos, Chile £6

**Roast Supreme of maize-fed chicken with spring vegetable risotto,  
lemon and garlic**

2012 Trinity Hill Pinot Noir, Hawkes Bay, New Zealand £6

**Gnocchi Parisienne, fricassée of garden vegetables,  
tomato and basil sauce**

2011 Vouvray, Domaine Champalou, France £7



### After

**Tart of yellow plums with Madagascar vanilla ice cream, red berry coulis**

2010 Muscat de Rivesaltes, Domaine des Chênes, Roussillon France, £6

**New season's rhubarb pannacotta**

2010 Noble Viognier, Trinity Hill, Hawkes Bay, New Zealand £6

**A choice of three cheeses from our Amazing Trolley (Supplement £5)**

2008 Sandeman LBV £5

VAT is inclusive at current rate. A discretionary 12.5% service charge will be added to your bill