

Member's Menu with Wine Suggestions

Available to Members & their guests. Three courses for £45 or two courses for £38

Starter

Gin Cured Salmon (GIF)

Garlic & seaweed cream cheese, pickled radish & mix salad

Salta Torrontés, Bodega Colomé 2023, Argentina

175ml £9

Main Course

Slow Roasted Lamb Shoulder (GIF) (DF)

Roasted Delica pumpkin, kale & roasted pumpkin seeds

Chateau Lions Lamartine: Gaillac 2020 (Duras blend) – Sud-Ouest

175ml £7.5

Dessert

Negroni Poached Peach (DF)

Walnut, oat & cinnamon crumble, raspberry sorbet, merengue & flaked almond

Sasuka: Tokaji Azu 5 Puttonyos 2019 (Furmint) – Hungary

75ml £11.5