



## Autumn Honey Supper Club Dinner Menu

Wednesday 30th September 2026

£80.00 per person

### Starter

#### **Honey Cured Seabass** (F, Su, Mo)

fennel, crispy squid hot honey

Paired with Albariño Davila, Spain (125ml)

*Bright straw-yellow colour with green highlights. Aromas of citrus (lemon, mandarin), florals (rose), herbs (chamomile, bay leaf), and subtle balsamic notes. Fresh, elegant palate with good structure, marked acidity, and a full-bodied, floral character. Long, complex finish with citrus notes and a gentle bitterness.*

### Middle Course

#### **Honey Carrot** (M, Su, G, Mu)

tarragon, grain mustard, onion

Paired with Pinot Grigio Amanti, Fossalta di Piave, Italy (125ml)

*Crisp, refreshing, unoaked wine with a light profile, ideal as an aperitif or with meals. Pairs well with poultry, sea bass, gazpacho, salads, fish, and cheese, enhancing overall dining.*

### Main Course

#### **Honey Caramel Pork Belly** (M, G, E, Mu)

parsnip and celeriac crumble, wild mushrooms, tarragon café au lait

Paired with Cabernet Sauvignon DME de Saissac, France (125ml)

*Deep, concentrated and well-balanced Cabernet Sauvignon. Rich dark-fruit character with structured palate and smooth intensity. Pairs well with beef, venison, and both soft and blue cheeses.*

### Dessert

#### **Honey Crème Brulee** (M, E, G)

honey shortbread, clotted cream, whisky ice cream

Paired with Petit Guiraud Sauternes by Château Guiraud (75ml)

*Lush, sweet Sauternes with rich honeyed character and layered notes of ripe apricot, peach, and candied citrus. Silky and concentrated on the palate, balanced by bright acidity that keeps it fresh rather than heavy.*

If you have a food allergy or intolerance, please let us know when placing your order.

Ce – celery C – crustaceans E – egg F – fish G – cereals containing gluten L – lupin M – milk

Mo – molluscs Mu – mustard N – tree nuts P – peanuts Se – sesame

Sh – shellfish So – soybeans Su – sulphur dioxide & sulphites PB – plant based V – vegetarian \*can be adapted to gluten free