



## Winter Supper Club Dinner Menu

Wednesday 11th November 2026

£80.00 per person

### Starter

#### Ham Hock Sandwich (G, E, M, Su)

baked tomato puree, fried quails' egg, ranch mayo

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.*

### Middle Course

#### Goats Cheese Rarebit (M, Su, G, Mu)

selection of winter pickles

Paired with L'Aure Sauvignon Blanc, France (125ml)

*Light, zesty, citrus. Pairs well with seafood, goat's cheese, poultry, and salads.*

### Main Course

#### Braised Short Rib of Beef Pie (M, G)

parsnip puree, rosemary 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

#### Bramley Apple Crumble (M, E, G, N)

honey parfait, grated hazelnut, malt 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