

SUSTAINABLE SUPPER



TO START; DRAPPIER CARTE D'OR

DORSET HONEY, ROASTED CARROT
& SQUASH SOUP
TOASTED SEEDS, CARROT TOP PESTO

REISLING, ALSACE

WILTSHIRE GAME TERRINE
BEER PICKLED CARROTS, DORSET APPLE CHUTNEY

FRESCO DI MASI

WILTSHIRE ROASTED PHEASANT
CELERIAC, CRISPY CONFIT LEG, WOODLAND
MUSHROOM, BLACKBERRY JUS

MONTEPULCIANO MONTIPAGANO

DORSET POACHED CIDER PEARS
HONEY OAT CRUMBLE, CLOTTED CREAM

OREMUS, TOKAJI

JOIN JONATHAN & KAROL, FOR
A DINNER CELEBRATING THE
PEAK OF HARVEST SEASON,
LOCALITY AND NOSE TO TAIL
DINING AS WELL AS WINES
THAT HAVE A FOCUS ON THE
ENVIRONMENT

FRIDAY 11TH SEPTEMBER -
7PM ARRIVAL - FOOD SERVED

FROM 7:30PM

£52/PERSON INCL WINE

VEGETARIAN OPTIONS AVAILABLE

