

# ACORN SET MENU

2 courses 27.90 | 3 courses 36.95

## WINE MATCH

2 Courses 15.00 | 3 Courses 22.00

## S T A R T E R S

Parsnip and Hazelnut Velouté with hazelnut tortellini, confit parsnip & lovage (VG/GF/N)

Wine Match | Bogle, Chenin Blanc, California, USA 13.5% (2012)

Some Old Donkey Carrots cooked slowly & then fire charred with pickled carrot, parsley puree, carrot & cashew puree & seeded spelt grain (VG/N)

Wine Match | Carrick, Chardonnay, Central Otago, New Zealand 14% (2012)

Chioggia Beetroots steamed with garden herbs & then shaved into slivers with a beetroot vierge & an aged cashew puree (VG/GF/N)

Wine Match | Ken Forrester, Petit Rose, Stellenbosch, South Africa 14% (2014)

Oven Roasted Jerusalem Artichokes with a rich toasted sunflower seed butter, balanced with a touch of pink grapefruit (VG/GF)

Wine Match | Trimbach, Riesling, Alsace, France 13% (2014)

## M A I N S

Mushroom Tart served with celeriac cooked slowly in its own juice, hazelnut butter, braised king oyster mushroom, red cabbage & red chicory (VG/N)

Wine Match | La Carta, Salice Salentino, San Donaci, Italy 13.5% (2013)

One Whole Cauliflower broken down & cooked in various ways: roasted florets, truffled puree, molasses pickled core & sautéed leaf, all served with almond milk croquette infused with fenugreek & onion, spelt grain in a smoked almond emulsion & a tarragon oil (VG/N)

Wine Match | Man Vintners, Pinotage, Western Cape, South Africa 14% (2013)

Leek and Potato charred leeks with melusine cheese dauphinoise, leek & garlic sauce & smoked potato brik pastry

Wine Match | Pinot Noir, Bourgogne, France, 13% (2015)

Butternut Squash Terrine with pine nut risotto, tenderstem broccoli & pickled squash (VG/GF)

Wine Match | Fleurie, La Bonne Dame, Beaujolais, France, 13% (2014)

Garlic Dhal With Onions & Fried Rice Fritters with lime gel & a lime foam (VG/GF/N)

Wine Match | Yealands Black Label, Sauvignon Blanc, Marlborough, New Zealand, 13.0% (2013)

## D E S S E R T S

Chocolate & Coffee light espresso parfait with a bar of chocolate ganache, cold brew & rapadura gel & a pink peppercorn crumb (VG/GF/N)

Wine Match | Aleatico Di Puglia, Francesco Candido, Italy 14.5% (2006)

Tonka Bean Poached Pear with macadamia nut brulee & pear & pernod sorbet (VG/GF)

Wine Match | Clos Dady, Sauternes, Bordeaux, France 14% (2011)

Compressed Roast English Plums with almond milk sorbet, smoked almond & thyme (VG/GF/N)

Wine Match | Tokaj, Patricius, Varhegy, Hungary 11% (2015)

A Selection of English Cheese with damson membrillo & digestives

Wine Match | Port, Quinto Do Crasto, Portugal, 20% (2012)

VG – vegan | GF – gluten-free | N – contains nuts

Due to the size of our kitchen, our dishes may contain traces of dairy, gluten or nuts. Please inform our waiting staff if you have any allergies. Please note: Many of our dishes contain hot, warm and cold elements  
Each dish is cooked to order so there may be a slight wait during busy periods, please inform your waitress if you are in a rush.

## ON ARRIVAL

Olives | 3.95

Treat yourself...

Bristol Gin & Fevertree Tonic  
5.75 | 7.25

Glass of Vouvray Brut  
7.00

## BEER OF THE MONTH

**Independent Spirit Recommends**

As featured in our drinks menu.  
Please feel free to ask one of our staff for more details too.

## COCKTAILS

**Rhubarb Martini | 7.95**

Deliciously smooth Stolichanaya vodka or crisp Bristol gin with tangy rhubarb liqueur.

**Mango Daiquiri | 7.95**

Red leg vanilla and cinnamon spiced rum with tropical & fruity mango.

Bellini | 7.25

Seasonal fruit (ask for today's selection) topped with crisp, dry Vouvray Brut.

## SIDE DISHES

Rosemary sautéed potatoes  
(VG/GF) | 3.95

Garlic & Parsley Broccoli  
(VG/GF) | 3.95