

# MENU

## **Duck, Brioche, Cornichon**

To start, duck liver & truffle parfait topped with hedgerow jelly, served with brioche, chicken fat crumb and shredded Oldstead cornichons.

**Banks Brothers Wine Pairing: Pineau D'auis Rose No. 13**

Our stunning rosé is light and crisp, with a unique hint of white pepper. Serve straight from the fridge.

## **Beef, Celeriac, Lovage**

For the main, seared beef rump served with salt aged beef sausage roll, celeriac puree, crispy onions, glazed shallot, lovage oil and finished with red wine jus.

**Banks Brothers Wine Pairing: Syrah Mourvedre No. 11**

Powerful and spicy full of rich flavours of dark fruits and pepper. Serve at room temperature.

## **Salted Caramel, Toffee Apple, White Chocolate**

An indulgent, melt-in-the-middle chocolate and salted caramel fondant topped with a toffee apple sauce and finished with

**Banks Brothers Wine Pairing: Cape Vintage No. 21**

A luscious and juicy wine bursting with rich layers of blackcurrant, cherries, blackberries and ginger. Serve at room temperature.