

MENU

Mushroom, Hedgerow, Brioche

To start, mushroom and truffle parfait, topped with hedgerow jelly and herb crumb served with brioche.

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

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

Celeriac, Celeriac, Lovage

For the main, there is salt baked celeriac with a mushroom and fermented barley roll, glazed shallots on the side and mushroom jus split with lovage oil to finish.

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. 2.1

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