

## Our wine of the Week

### La Liberté Touriga Nacional 2014, Pierre Cros

125ml £5.95 500ml ££23.40 bt £ 35

Produced from a small plot of only 1.0 ha of vines. A wine produced from the grape variety grown in the Portuguese Douro and Dao regions. Highly complex with flavours and aromas of spice, coffee, fruit, laurel and thyme, this is a super, intense and multi-layered wine.

“La liberte n'est pas de faire ce que l'on veut mais de vouloir ce que l'on fait.” (Freedom is not doing what we want, but wanting what we do) Jacques-Bénigne Bossuet. Pierre loves to quote this famous French author in his reasoning behind producing his Touriga Nacional (and Nebbiolo) The price of Pierre's determination in producing this varietal is an annual fine of 10% of his production - it is well worth paying!

### Set Lunch

Chicken & ham hock ballotine, pickled vegetables, piccalilli purée, parmesan gel

Beetroot cured salmon, pickled beets, horseradish cream

Soup of the day, freshly baked house bread (v)



Confit pork belly, sage gnocchi, squash purée, pickled apple, Robert sauce

Pan fried fillet of hake, cider, bacon & mussel chowder, sea beet

Artichoke risotto, roasted salsify, oyster mushrooms (v)



Traditional bread & butter pudding, vanilla custard

Lemon & blackcurrant Eton mess

Trio of ice creams, biscuit crumb, berry compote

Selection of cheese, fruit chutney, biscuits (£5 supplement)

2 courses £17.50

3 courses £20

Please inform us of any dietary requirements that you may have and the manager will be happy to advise you.  
A discretionary service charge of 10% will be added to tables of 8 or more.  
Please be aware that as our game is sourced locally it may contain a shot.