

GUEST CHEF NIGHT - TOM WILSON, SWINTON PARK £30 per person

6 Course Tasti	ng Menu
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6 Course Tasting Menu (Vegetarian)

Onion focaccia with whipped marmite butter

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Mixed heritage tomato

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Set pea custard

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Monkfish

Gnocchi

Duck

Cauliflower

Saskatoon

Saskatoon

Strawberry

Strawberry

Tea, coffee and pat de fruit

Tea, coffee and pat de fruit



WINE & DRINKS

WHITE WINE	125 _{ml}	175 _{ml}	Bottle
Sauvignon Blanc, CYT Central Valley, Chile Stylish Chilean Sauvignon showing zippy acidity, lots of fresh fruit flavours and an appealing floral character	£2.50	£3.50	£13.50
Bella Modella Pinot Grigio	£2.75	£3.75	£14.25
ROSÉ WINE			
Bella Modella Pinot Grigio Rose	£2.75	£3.75	£14.25
RED WINE			
Cabernet Sauvignon, Le Sanglier de la Montagne Rich and fruity with hints of spice	£2.75	£3.75	£14.75
CYT Merlot Packed with smooth cherry and raspberry flavours	£2.95	£4.25	£15.95
SPARKLING			
Prosecco Casa Defra	_	_	£14.50

BYOB - Bring your own wine bottle - £5 corkage per bottle (wine glasses provided)

BAR DRINKS		
DAR DRINKS	•	
Bottled Beer 330ml		£3.50
Cider 330ml		£3.25
Pepsi Max / Coke 330ml		£1.50
San Pellegrino (Orange/Lemon) 330ml		£1.50
Still / Sparkling Mineral water		£1.20