

# MENU

JOSH & AMBER

21.09.24

## STARTER

Salmon, Prawn & Crayfish Timbale

- or -

Rosemary Baked Camembert, Onion Chutney

## MAIN

Herb Crusted Cod, Cherry Tomato Sauce

- or -

Slow Cooked Beef Cheek, Red Wine Sauce

- or -

Summer Vegetable Tart, Basil Pesto

*with Dauphinoise & Parmentier Potatoes,  
Tender Stem Broccoli, Roast Carrots, Mange Tout*

## DESSERT

Cheese

*Tea, Coffee, Sweet Treats to Follow*

*Drinks*

SPARKLING

*Crémant de Loire Blanc Brut,  
Domain Des Hauts Perrays  
Chenin, Chardonnay, 12.5%*

WHITE

*Bergerac Sec Blanc, Clos Des Verdots, 2022  
Sauvignon, Sémillon, 14%*

ROSÉ

*Madame Rose, Chateau de Saint Martin  
Blend, 12.5%*

RED

*Le Loup Dans La Bergerie, Domaine de l'Hortus,  
2023  
Shiraz, Syrah, 12.5%*

BEER

*Lazy Days, Summer Blonde Ale, 4%  
BdP NEIPA, 5.3%  
Brewed locally for today at Brasseurs Du Pont  
(Thank you Chris & James!)*

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