

## **Charles Hanson's Classics**

### **Smoked mackerel pâté**

granary toast, pickled vegetables

*(Picpoul de Pinet, Domaine Reine Juliette 2016 – Languedoc, France)*

### **Wild mushroom & chive arancini**

truffle aioli, watercress salad

*(Cuvee Rouge, Domaine Cassagneau, Jacques Abet 2016 – Pyrenees, France)*

### **Pork & black pudding scotch egg**

apple & cider chutney, endive & pea shoots

*(Scandalo, Bodegas Vinessens 2016 – Alicante, Spain)*

### **Tiger Prawn linguini**

lemon, chilli, parsley & garlic

*(Picpoul de Pinet, Domaine Reine Juliette 2016 – Languedoc, France)*

### **Roasted lamb rump**

purple mash, charred carrots & baby leeks, redcurrant jus

*(Malbec/Cabernet Sauvignon, Amancaya, Catena Rotschild 2015 – Mendoza, Argentina)*

### **Roasted pumpkin & sage ravioli**

parmesan sauce, spinach & pine nuts

*(Trebiano d'Abruzzo, Lume, Az Agricole Ilauri 2017 – Abruzzo, Italy)*

### **Sticky toffee pudding**

cornish clotted cream, toffee sauce

*(Château Calabre, Haut Montravel 2015 – Bordeaux, France)*

### **Tiramisu**

*(Vin Santo di San Gimignano, Famiglia Strozzi 2007 – Tuscany, Italy)*

### **Vanilla Crème brûlée**

shortbread biscuits, winter berry compote

*(Botrytis Semillon, Golden Mist, Three Bridges 2013 – Westend, Australia)*

For dinner inclusive guests you have an allocation of

**Two courses 28**

**Three courses 35**

Alternatively you can use this as a monetary allowance towards our À la carte menu