



NEW HALL WINE DINNER

27th August 2025

English Classic Cuvée Brut NV

Cannellini beans braised in organic olive oil

char-grilled focaccia

Barons Lane White

Tuna carpaccio salad

citrus

Single Estate Bacchus '23

Porchetta

potato rosti, celeriac purée,

cabbage and bacon, braising juices

Barons Lane Red

Elderflower panna cotta

shortbread crumb, strawberries

Muller Thurgau Medium White

£85 for four courses and five glasses of wine

Please let the team know of any allergies or intolerances you have. We cannot guarantee that all our dishes are free from traces of nuts.
For tables of 6 or more a discretionary 12.5% service charge will be added to your bill.