

Rupert & Darwin

À LA CARTE

STARTERS

G E D	Cucumber & Lovage Soup (V) <i>Poppy Hill Rosé, Little Wold Vineyard</i>	Cucumber, Egg, Croutons (<i>served chilled</i>)	6
G F	Mackerel <i>Legado Chardonnay, De Martino</i>	Kimchi, Wild Rice, Coriander	8
G E D	Ham Hock Terrine <i>Nero d'Avola, Planeta</i>	Mustard, Tarragon, Pickled Apple, Almond, Oat Bread	7
D	Pig Cheek <i>Merlot, L'allées d'Oliviers</i>	Cauliflower, Pork Sauce	7
G D M	Mussels <i>Léduc Viognier</i>	Cider, Leek, Chorizo, Garlic & Herb Loaf	7

MAINS

G	Pork Belly <i>Merlot, L'allées d'Oliviers</i>	Celeriac, Savoy Cabbage, Bacon, Pickled Onion, Crackling	17
E D	Corn-fed Chicken <i>Legado Chardonnay, De Martino</i>	Potato, Artichoke, Broccoli, Parsley	17
D F	Sea Trout <i>Léduc Viognier</i>	Crab, Radish, Potato, Watercress Sauce	18
G D	Wild Mushroom Tartlet (V) <i>Léduc Pinot Noir</i>	Leeks, Lincolnshire Poacher, Savoy Cabbage, Broccoli	13
S E D	Lamb Shoulder <i>Nero d'Avola, Planeta</i>	Turnip, Jersey Royals, Cabbage, Sunflower Seeds	17
G D F M	Red Bream <i>Landmade Sauvignon Blanc, Yealands</i>	Clams, Mustard, Peas	18

SIDES

G D	Baked Mashed Potato	Cheese & Herb Crust	3
E	Chunky Chips		3
D	Seasonal Vegetables		3
G	Tenderstem Broccoli	Cheese Mousse, Almonds	3

PUDDINGS

D	Dark Chocolate Mousse	Crème Fraîche Sorbet, Cocoa Crisp	7
G D	White Peach	Granola, Raspberries, Peach Sorbet, Frangipane	6
D	Coconut Pannacotta	Barbecued Pineapple, Mango Sorbet, Brown Butter Tuile	6
G D	Cheese Plate	Chutney, Grapes, Crackers	9

All prices are in Pounds Sterling and inclusive of VAT

Allergens in left margin – please let us know if you have any dietary requirements as many dishes can be adapted to suit

We have suggested wine pairings for each dish in italics underneath

Allergens:

G – Gluten. E – Egg. D – Dairy. F – Fish. M – Molluscs. S – Seeds. C – Crustaceans. N – Nuts.