



Berkmann Wine Dinner

Artisan sourdough bread

with anchovy butter (M, F, G)

BBQ glazed pork belly, lobster and prawn ravioli

Celeriac puree & herb oil (M, E, G, S, C, Ce)

Pan-fried halibut

Cauliflower puree, samphire, clam & cockle popcorn & watercress velouté (F, Mo, M, S)

Roast breast of guinea fowl

Apricot & sage stuffed leg, confit potato, creamed savoy cabbage & truffle jus (S, G, M, N, Ce)

Roasted fig mille-feuille

Honey cream, blackberry sorbet & toasted almonds (E, M, S, G, N)

£120 per person

Allergen Key

Milk [M], Crustaceans [C], Celery [Ce], Egg [E], Sulphates [S], Soya [So], Sesame [Se], Fish [F], Mustard [Mu],
Nuts [N], Gluten [G], Peanuts [P], Lupin [L], Molluscs [Mo]