

# Winter Specials



Embrace the winter months and cosy up with our warming specials that add comforting flavours and hearty ingredients to the season.

## *Paella de Carne de Caza* £34.95

Locally shot game paella, with duck, pheasant, wild mushroom & spinach, topped with toasted hazelnuts  
(So2, Celery, Nut, Soy)

### Recommended Pairing

Gonzalez Byass Leonor Palo Cortado £ 5.70/100ml  
£42.00/750ml bottle

## *Venado con Calabaza* £9.95

Locally shot haunch of venison, served with roast butternut squash purée and crispy kale (Milk, Celery, Soy, Gluten)

### Recommended Pairing

Gonzalez Byass Alfonso Oloroso £ 5.10/250ml  
£37.50/bottle

## *Apio Nabo con Pistou (vg)* £6.95

Braised celeriac steak, topped with marmite and seaweed served on a spiced pistou with salsa verde  
(Soy, Mustard, Gluten, So2)

### Recommended Pairing

Gonzalez Byass Viña AB Amontillado £ 5.20/100ml  
£38.00/half bottle



Due to the environment of both our kitchen and suppliers, trace elements of (FISH/ MOLLUSC/CRUSTACEAN/ EGG/ MILK/ CELERY/MUSTARD/ SULPHITES/ SOY/ GLUTEN/ TREE NUT/ GROUND NUT/ SESAME) may be present within food items

