

THE BONNIE BADGER

Early Evening Set Menu

(served from 5-6:30pm)

3 courses £19 4 courses (including cheese) £26

STARTERS

Gnocchi with blue cheese & broccoli ^v

Sauvignon Blanc, Insight, Marlborough, New Zealand 2018 £7.75/125ml

Vol au vent of winter vegetables, smoked salmon & watercress

Unoaked Chardonnay "Samuria", Free Run Juice, South Australia 2018 £6.95/125ml

MAINS

Poached Coley flakes, vegetable minestrone & crab sauce

Viognier "974", Famille Chaudière, Rhône Valley, France 2018 £5.75/125ml

Cottage pie with persillade mash & crusted parsnip

Malbec Purple, Château Lagrezette, South West, France 2016 £7.20/125ml

PUDDINGS

Vanilla rice pudding with rhubarb & honey oats ^{GF V}

Moscato d'Asti, Bera, Piedmont, Italy 2017 £5.00/50ml

Apple crème brûlée ^{GF V}

Monbazillac, Domaine de l'Ancienne Cure, South West, France, 2015 £6.00/50ml

British cheese selection ^{V GF U} (£4 supplement)

Late Bottled Vintage, Ramos Pinto, Portugal, 2013 £6.00/50ml

GF - Gluten free on request, V – Vegetarian, * - Contains nuts,
U – Unpasteurised (Please ask for more details)