

ROCKWELL

BISTRO & WINE BAR

FESTIVE MENU

FIVE SHARING PLATES FOR TWO

96

TO START

Burrata with piperade, pine nuts, crispy herbs (V)

Gnocchi, beetroot cream, crematta, rainbow chard, hazelnuts (VG)

FOR MAINS

Pan-roasted lemon sole, citrus butter emulsion, kow choi oil

Roasted Gressingham duck breast, buttered rainbow chard, plum jus

TO FINISH

Warm mini doughnuts, spiced chocolate hazelnut sauce, flaked salt (V)

WINE PAIRING

27 per person

100ml per glass

TO START

Chapel Down, Bacchus, England

FOR MAINS

Xisto Ilimitado, Luis Seabra, Douro Branco, Portugal

Or

Pinot Noir, Saurus Select, Familia Schroeder, Patagonia, Argentina

TO FINISH

Tokaji 5 Puttonyos, Château Pajzos, Hungary

Vegetarian (V) Vegan (VG))

Before ordering your food or drink, please speak to a member of the team if you have an allergy or intolerance.

All prices are in pounds sterling and include VAT at the current rate.

A discretionary 13% service charge will be added to your bill.