



FLETCHERS SEASONAL SET MENU

SEPTEMBER - OCTOBER

Four courses, £75.00 per person

Butternut squash, Parmesan velouté, toasted pumpkin seeds

Scallop & native lobster raviolo, slow cooked fennel,
saffron, bouillabaisse sauce

Sommelier recommends:

*2020 Mary Delany, Chenin Blanc, Botanica Wines, Citrusdal Mountainl, South Africa
125ml £16.00 Bottle £96.00*

Roasted loin of venison, black garlic, miso glazed celeriac,
Girolle mushrooms, Red Russian kale, game jus

Sommelier recommends:

*2013 Moulin-à-Vent 'La Rochelle', Oliver Merlin, Burgundy, France
125ml £16.00 Bottle £89.00*

Provence fig tart, fig leaf ice cream, vanilla ganache,
fresh figs, lemon

Sommelier recommends:

*2017 Recioto della Valpolicella Classico DOCG 'Le Arele', Lonardi, Italy
70ml £15.00 Bottle £95.00*

Please speak to a member of staff to advise of any dietary needs or to request calorific information. A discretionary service charge of 12.5% will be added to your bill.

