



STARTERS

- HAND DIVED SCALLOPS, kohlrabi, ceviche and lemon 11.50
- SMOKED AND CURED SALMON, beetroot and horseradish 9.00
- PIGEON & QUAIL TERRINE, quail egg and apple 9.50
- BALLOTINE LOIN OF RABBIT, date, carrot and tarragon 9.00
- HERITAGE TOMATO, basil, black olive and consommé 8.50
- CAULIFLOWER PANNA COTTA, raisin and capers 8.50

MAIN EVENT

- STONE BASS, olive gnocchi, crab, cauliflower and shellfish bisque 26.00
- HALIBUT, peas, asparagus and bacon 26.00
- FILLET OF BEEF, oxtail, goose liver, truffle and shallot 32.00
- DUCK BREAST, orange, turnip, endive and lavender 26.00
- RUMP OF LAMB, courgette, basil and tomato 28.00
- BUTTERNUT SQUASH ROYAL, parmesan, Jersey Royals and lovage 18.50
- FINE HERB GNOCCHI, mushroom, turnip tops and black garlic 19.00

DESSERTS

- WHITE CHOCOLATE, passion fruit, orange and almond 9.00
- STRAWBERRY, vanilla and champagne 9.00
- RHUBARB, gin and fruit scone 8.50
- STICKY TOFFEE AND PEAR, salted caramel and walnut 8.50
- BAKED RASPBERRY CHEESECAKE, pistachio and honeycomb 8.50
- CURLEW CHEESE, Artisan crackers, pickled celery, walnut chutney and balsamic grapes 12.00

DISCRETIONARY 12.5% SERVICE CHARGE WILL BE ADDED

HEAD CHEF **GARY JARVIS**

OPENING TIMES:

OPEN TUESDAY – SUNDAY

CLOSED MONDAY

LUNCH 12.00pm-2.30pm

DINNER 6.30pm – 9.30pm (Closed Sunday)

