



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
- WILD GARLIC VELOUTÉ, celeriac and truffle goats curd 8.50
- CAULIFLOWER PANNA COTTA, raisin and capers 8.50

MAIN EVENT

- STONE BASS, olive gnocchi, crab, cauliflower and shellfish bisque 26.00
- HALIBUT, polenta, leek, mushroom and parmesan 26.00
- LAMB, Pommès Anna, artichoke and rosemary 27.00
- DUCK BREAST, orange, turnip, endive and lavender 26.00
- SMOKED POTATO RAVIOLO, watercress and truffle 18.50
- FINE HERB GNOCCHI, mushroom, turnip tops and black garlic 18.50

SIDE ORDER

- Tender stem broccoli, almond butter 4.00 Heritage carrots, almond butter 4.00
- Boulangere potatoes 4.00 Kale, crispy shallot 4.00

DESSERTS

- DARK CHOCOLATE & TOFFE, malt, pecan and buttermilk 9.50
- PEACH, honeycomb and clotted cream 9.00
- APPLE & WALNUT, Calvados, caramel and cinnamon 8.50
- LEMON, white chocolate and coconut 8.50
- CURLEW CHEESE, artisan crackers, pickled celery, walnut chutney and balsamic grapes 12.00

HEAD CHEF GARY JARVIS

A discretionary 12.5% service charge will be added to the bill