



RESTAURANT

STARTERS

CURED MACKEREL, fennel, beetroot and cucumber
9.00

RED MULLET, carrot, coriander and bouillabaisse sauce
8.50

GAME TERRINE, fig, smoked lardo and pickled onion
9.50

GLAZED CHICKEN WINGS, sweetcorn, turnip and consommé
8.50

CAULIFLOWER PANNA COTTA, raisin, truffle and hazelnut
8.50

SMOKED WHITE ONION VELOUTÉ, black garlic and crispy shallot
8.50

MAIN EVENT

SEABASS, seafood chowder and sweetcorn
26.00

HALIBUT, lemon, cauliflower and golden raisins
25.00

VEAL FILLET, sweetbread, broad beans, damsons and truffle
28.00

VENISON, parsnip, cabbage and juniper
26.00

DUCK BREAST, Victoria plum, celeriac and cobnut
26.00

PUMPKIN SEED GNOCCHI, butternut squash, English feta and lovage
19.00

ARTICHOKE, globe, Jerusalem and garlic
18.50

DESSERT

TEXTURE OF LEMON, shortbread, posset and sorbet
9.00

DARK CHOCOLATE, coffee ganache, hazelnut and buttermilk
8.50

RHUBARB PARFAIT, yoghurt and orange
8.50

APPLE MACARON, Vanilla, honey and almond
8.50

CURLEW CHEESE, artisan crackers, pickled celery, Quince chutney and balsamic grapes
12.00

HEAD CHEF GARY JARVIS

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