



STARTERS

GIN CURED SALMON <i>Lemon, avocado and radish</i>	9.50
SMOKED RED PEPPER VELOUTÉ <i>Spiced cheese straw and basil</i>	7.50
COD BRANDADE <i>Leek cream, chive and shallot</i>	8.00
CONFIT PORK BELLY <i>Carrot, ginger and apricot</i>	7.50
DUCK EGG <i>King oyster, pickled mushroom and truffle mayonnaise</i>	8.00
PIGEON <i>Beetroot, black pudding and hazelnut</i>	9.00

MAIN EVENT

DUCK <i>Potato terrine, fennel and orange</i>	24.00
NEW SEASON LAMB <i>Braised shoulder, black olive gnocchi and tomato</i>	26.00
SEABASS <i>Squid, cauliflower, sea herbs and lime</i>	27.00
JOHN DORY <i>Lobster broth, celeriac, and artichoke</i>	22.00
CANNELLINI BEANS <i>Spinach pesto, carrot and peanut</i>	17.00
FINE HERB GNOCCHI <i>Black garlic, broccoli, cheddar</i>	18.50

Head Chef Gary Jarvis



DESSERTS

MARINATED PEACH 9.00

Coffee and mint

ENGLISH STRAWBERRY 9.00

White chocolate and elderflower

APPLE TARTLET 8.00

Cherry and almond

CHOCOLATE FONDANT 8.00

Honeycomb and hazelnut

CURLEW'S CHEESE 12.00

Artisan crackers, chutney and walnut

HEAD CHEF GARY JARVIS



Short menu

Two courses £22.00/Three courses £28.00

Starters

Confit pork belly *cauliflower, apple and crackling*

Baked beetroot *Goats curd, hazelnut and honey*

Mains

Pig cheeks *Chorizo and spring vegetables*

Sea bream *smoked oyster mayonnaise and champagne sauce*

Desserts

Chocolate fondant *Honeycomb and vanilla*

Coconut Parfait *Pineapple and lime*

Head chef Gary Jarvis