

STARTERS

GIN CURED SALMON Lemon, avocado and radish	9.00
SMOKED RED PEPPER VELOUTÉ Spiced cheese straw and basil	7.50
MACKEREL Cucumber, soy and coriander	9.00
CONFIT PORK BELLY Carrot, ginger and apricot	7.50
HERITAGE TOMATO Goats curd, olive and basil	8.50
CHICKEN AND FOIE GRAS TERRINE Truffle, pickled mushroom and leek vinaigrette	9.50

MAIN EVENT

DUCK Potato terrine, fennel and orange	25.00
NEW SEASON LAMB Belly, peas, mint and fondant potato	26.00
SEABASS Mussels, golden raisins and cauliflower	27.00
HALIBUT Lovage, smoked eel and celeriac	24.00
BEETROOT POLENTA English feta and horseradish	16.50
MUSHROOM TORTELLINI Truffle foam, onion and tarragon	17.50

DESSERTS

CHOCOLATE MOCHA CAKE Blackcurrant and milk ice cream	9.00
COCONUT Peach, plum and gooseberry	9.00
RASPBERRY DELICE Cherry and pistachio	8.00
CANDIED WALNUT Orange, yoghurt and honey	8.00
CURLEW CHEESE Artisan crackers, chutney and walnut	12.00

Head Chef Gary Jarvis