

## STARTERS

LANGOUSTINE Pork belly, lemon	10.50
GAZPACHO Avocado, basil and black olive	8.50
MACKEREL Cucumber, soy and coriander	9.00
SMOKED QUAIL Mushroom consommé, ginger and port	9.00
BABY BEETS Lentils, blue cheese and watercress	8.00
CHICKEN AND FOIE GRAS TERRINE Truffle, pickled mushroom and leek vinaigrette	9.50

## MAIN EVENT

SUCKLING PIG Pearl barley, gooseberry and broccoli	26.00
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
GNOCCHI Sage, English feta and carrot	16.00
MUSHROOM TORTELLINI Truffle foam, black garlic 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