



## Lunch

Thursday - Sunday

2 Course 29

3 Course 38



## Dinner

Wednesday - Thursday

2 Course 31

3 Course 40

## Starters

Roast Celeriac Soup XO Sauce   Parsley Crème Fraiche	D V / Vegan on request
Citrus Cured Sea Trout Grape   Wasabi   Crispy Anchovies   Dill   Seaweed Crisp   Caviar	D
Terrine of Chicken Butternut Squash   Wild Mushrooms   Parma Ham   Tarragon   Crispy Sweetbreads	D G

## Mains

Hake Mussels   Samphire   Lemon Butter Sauce   Lovage   Potato Airbag	D G	
Szechuan & Elderflower Duck Breast ( pink ) Cherry   Spiced Leg Pastilla   Pear	D G	
Muscat Pumpkin Pickled Baby Onions   Saffron Potato   King Oyster Mushroom   Tarragon	Vegan	
Sides 6	Triple Cooked Chips   Truffle Mayo   Parmesan	D V
	Burnt Leeks   Rarebit   Crispy Onions	D G V
	50/50 Mash	D V
	Chilli Roasted Tenderstem Broccoli   Romesco	N V
	Cornish New Potatoes   Salsa Verde	V

## Desserts

Salted Caramel Tart Meadow Sweet   Caramel Crisp	D G V
Milky Bar Miso   Pistachio   Cappuccino Ice Cream	D N V
* Selection of Five World Cheeses Chutney   Biscuits	D G N

\* £5 additional supplement | subject to seasonal change and availability

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy    G contains gluten    N contains nuts    V vegetarian

