

# Fixed Price Menu

additional supplement \* 5  
vegetarian main reduction • 3

## Lunch

Thursday - Sunday

2 Course 32

3 Course 40



## Dinner •

Wednesday - Thursday

2 Course 36

3 Course 45

## Starters

### Pea Veloute

Pea & Ham Salad | Bocconcini | Mint Crème Fraiche

D G V

### Crab

White Crab Meat | Cucumber | Lovage | Grape | Buttermilk | Yuzu | Chilli

D G

### Chicken & Duck Terrine

Wild Garlic | Pickled Girolles | Duck Skin Granola

G

## Mains

### Kombu Brined Cod

Lemon & Dill Gnocchi | Razor Clam | Nduja | Choi Sum | Dashi Butter Sauce

D G

### Pave of Pork

Chou Farci | Fennel Hash Brown | Roscoff Onion | Mustard Greens

D G

### Wild Garlic & Butternut Squash Raviolo

Choy Sum | Onion & Truffle Espuma | Hazelnuts | Parsley Oil

D G N V

6

Sides

Triple Cooked Chips | Truffle Mayo | Parmesan

D V

Caesar Salad | Crispy Anchovies | Parmesan

D G V

Mash | Lovage Oil

D V

Chilli Roasted Tenderstem Broccoli

V

Jersey Royal Potatoes | Wild Garlic Emulsion

V

## Desserts

### Chocolate & Passionfruit

Chocolate Mousse | Passion Fruit Cremeux | Pink Peppercorn Ice Cream

D G V

### Tonka Bean Panna Cotta

Rhubarb | Honeycomb | Rhubarb Sorbet

D

### \* Selection of Five World Cheeses

Chutney | Biscuits

D G N

subject to seasonal change and availability

please inform your server of dietary requirements - Vegan Menu available on request | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan