

## Starters

Pea Veloute **D G V**  
Pea & Ham Salad | Bocconcini | Mint Crème Fraiche

Crab **D G**  
White Crab Meat | Cucumber | Lovage | Grape | Buttermilk | Yuzu | Chilli

Chicken Liver Parfait **D G**  
Peach | Ginger Bread | Muscat Jelly | Pink Peppercorn | Brioche

Chicken & Duck Terrine **G**  
Wild Garlic | Pickled Girolles | Duck Skin Granola

Mushroom Chawanmushi **D G V**  
Smoked Potato | Hay | Celeriac | Shimeji Mushrooms | Apple Blossom

## Mains

Kombu Brined Cod **D G**  
Lemon & Dill Gnocchi | Razor Clam | Nduja | Choy Sum | Dashi Butter Sauce

\* Roast Sirloin of Beef (pink) **D G**  
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

Roast Chicken Breast **D G**  
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

\* Leg of Lamb (pink) **D G**  
Yorkshire Pudding | Roast Potatoes | Seasonal Vegetables

Pave of Pork **D**  
Chou Farci | Fennel Hash Brown | Roscoff Onion | Mustard Greens

Wild Garlic & Butternut Squash Raviolo **D G N V**  
Choy Sum | Onion & Truffle Espuma | Hazelnuts | Parsley Oil

## Desserts

Egg Custard Tart **D G V**  
Rhubarb | Earl Grey Ice Cream

Sticky Toffee Pudding **D G V**  
Miso Butterscotch | Kulfi

Mango Mochi **Ve**  
Coconut Tapioca | Crispy Fondant | Mango Sorbet

Amalfi Lemon **D G V**  
Lemon Confit | Lemon Mascarpone | Yuzu

\*\* Selection of Five World Cheeses **D G N**  
Chutney | Biscuits

## Sides 6

Chilli Roasted Tenderstem Broccoli **V**

Roast Potatoes **V**

Cauliflower Cheese **D V**

## Flights *Sommelier's Selection*

A Trio of Sweet Wine 9  
- 25 ml measures

A Trio of Ports 12.5  
- 25 ml measures