

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 27

3 Course 35



Dinner

Wednesday - Friday

2 Course 30

3 Course 38

Starters

Pea Veloute

Pea & Ham Salad | Bocconcini | Mint Crème Fraiche

D G (V on request)

Salmon Tartare

Heritage Beetroot | Coconut Yoghurt | Apple | Dill Oil

D

Duck Liver Tart

Rhubarb | Sourdough | Crispy Duck Skin

D G

Mains

Hake

Jersey Royals | Samphire | "Tartare" Sauce | Parsley Oil

D

Pork Loin

Caponata | Lyonnaise Potatoes | Wild Garlic Emulsion

D

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 Delice

Blackberry & Yoghurt Sorbet | Candied Walnuts

D G N V

Tonka Bean Panna Cotta

Rhubarb | Honeycomb | Rhubarb Sorbet

D

Selection of Three World Cheeses

Chutney | Biscuits

D G N

please inform your server of any dietary requirements | Vegan Menu available on request

a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian

Ve vegan