

DINNER MENU

STARTERS

Ham hock fritters, piccalilli, compressed apple, cauliflower and cider foam

Home smoked salmon feuilles de brick cannelloni, fennel and beetroot textures

Marinated baby plum tomatoes, focaccia crostini, aged balsamic vinegar and a mozzarella ice cream

Crispy Cajun spiced chicken wings, Romesco sauce, baby gem and charred baby corn

Cornish crab salad, red radish, daikon, lotus root crisps and an avocado ice cream

Black truffle gnocchi, smoked leek velouté and pickled shallots

MAIN COURSES

Fillet of Ashdale beef, horseradish croquette, semi dried tomatoes,
baby turnips and watercress (£8 supplement)

Cherry Orchard belly of pork, chorizo and red pepper crumble, sauerkraut and boudin noir nuggets

Stuffed rabbit leg, rabbit loin, baby carrots, coco beans, buttered kale and mustard mayonnaise

Fillet of stone bass, confit baby artichokes, broccoli and hazelnut couscous and a shrimp nage

Potato wrapped cod loin, courgette flower and spaghetti, garden peas and sauce Bercy

Goats cheese and beetroot tortellini, spinach, toasted pine nuts and a roasted white onion velouté

DESSERTS

Coconut and dark rum cheesecake, pineapple, rum sponge and a coconut and lime sorbet

Morello cherry mousse, chocolate soil, pistachio, honeycomb and a cherry and Armagnac gel

Yoghurt and honey parfait, granola, raspberries and a black sesame ice cream

Strawberry bavarois, black pepper meringue, basil, strawberries and a Pimms sorbet

Bitter chocolate beignet, salt caramel gel, peanut brittle and a passion fruit ice cream

Selection of cheeses with flavoured wafers, celery, grapes and chutney

2 courses £35.00 / 3 courses £43.00

If you have any allergies or dietary requirements, please let us know prior to ordering

A discretionary service charge of 12% will be added to your bill & VAT is included

*"I have very simple tastes, I am always
satisfied with the very best"*

OSCAR WILDE