

DINNER MENU

STARTERS

Chicken liver crème brûlée, figs, red wine reduction and grilled onion sourdough

Cod tempura, cauliflower couscous, raisins, capers and a lemon mayonnaise

Poached hen egg, pea and broad bean salad, asparagus and a Choron espuma

Smoked guinea fowl and rabbit terrine, piccalilli, pistachio and red radish

Chilled Cornish crab salad, beetroot, wasabi and an avocado ice cream

Potato and parmesan mille-feuille, pickled red onions and charred tender stem broccoli

MAIN COURSES

Fillet of Torre Meadow beef, celeriac, kale,
heritage potatoes and a Bordelaise sauce (£8 supplement)

Slow cooked belly of Cherry Orchard pork, maple glazed apples, Romanesco and pomme puree

Herb crusted rump of lamb, broad beans, potato terrine, rainbow chard and thyme jus

Fillet of stone bass, saffron potatoes, leek velouté, baby artichokes, spinach and monk's beard

Red gurnard, lemon and chervil gnocchi, sea lettuce, squid ink tuille and a fennel nage

Beetroot and goats cheese tarte tatin, red onion jam, pine nuts, spring salad and white balsamic

DESSERTS

Forced Yorkshire rhubarb crème brûlée, amaretti biscuit and a mascarpone and rhubarb ice cream

Dark chocolate and coconut bar, passion fruit macarons and a coconut ice cream

Lemon tart, macerated raspberries, dark sugar meringues and a poppy seed sherbet

White chocolate and mixed berry cylinder, almond and honey granola and mixed berry sorbet

Granny smith apple and cinnamon mouse, crème fraîche and candied pecans

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