

DINNER MENU

STARTERS

Beetroot cured trout gravadlax, yoghurt, baby beetroots and dill blinis

Duck liver ganache, plum and apple chutney and a walnut and celery loaf

Wild mushroom and parsley tartlet, tarragon cream and toasted pinenuts

Salt cod and chilli fishcakes, tartare sauce and a citrus fish nage

Guinea fowl and rabbit terrine, celeriac remoulade and a smoked garlic emulsion

Pearl barley risotto, roasted Jerusalem artichokes, crispy leeks and pecorino cheese

MAIN COURSES

Fillet of Torre Meadow beef, sautéed girolles, horseradish croquette,
tender stem broccoli and treacle jus (£9 supplement)

Black pepper crusted Cherry Orchard pork fillet, pomme purée, savoy cabbage, roasted salsify and a cider jus

Gressingham duck breast, Parmentier potatoes, Romanesco, braised red cabbage and pickled blueberries

Spiced monkfish loin, turmeric potato rosti, mango, buttered spinach and a tamarind sauce

Pan fried Cornish sea bream, squid ink linguine, anchovies, sea aster, salsa verde and a light tahini sauce

Aubergine, basil and mozzarella cutlet, curly kale, hazelnuts and a tomato sauce

DESSERTS

Mocha and milk chocolate crème brûlée, white chocolate madeleine, honeycomb and a baileys ice cream

Banana and hazelnut cake, toffee sauce, toffee shard and a chocolate and banana ice cream

Pear, golden raisin and oat crumble, vanilla custard and liquorice ice cream

Dark chocolate and orange cylinder, orange gel, chocolate soil and a cardamon and orange sorbet

Dark rum and coconut cheesecake, coconut meringues, passion fruit and a coconut and lime sorbet

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

2 courses £44.00 / 3 courses £55.00

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