

DINNER MENU

STARTERS

Chicken and smoked paprika roulade, cauliflower, piccalilli, toasted almonds and a focaccia crostini

Scorched mackerel fillet, pearl barley, leek and potato velouté and crispy capers

Goats cheese and celery feuille de brick cannelloni with a pear, walnut and raisin salsa

Parma ham wrapped rabbit loin, carrot and chilli gnocchi, coriander oil and pumpkin seeds (£6 supplement)

Smoked eel paté, asparagus, pickled radish, baby gem and a wasabi mayonnaise

Spelt and chive risotto with wilted spinach and a breaded hen egg

MAIN COURSES

Fillet of Torre Meadow beef, sautéed heritage potatoes, baby onions, feta cheese nuggets, tender stem broccoli and a Banyuls jus (£9 supplement)

Cured belly of pork with a black pudding crust, celeriac, romanescos, apple and sage compote and cavolo nero

Stuffed lamb breast, kalamata olives, fondant potatoes, spring vegetables and a tomato and anchovy sauce

Loch Duart salmon, sea leaves, caperberries, saffron potatoes, citrus sponge and a dill cream

Fillet of plaice, Jerusalem artichoke and bacon fricassée, potato and chervil cake, spinach and a cockle nage

Cauliflower and garlic fritters, pommes Anna, red wine braised shallots and buttered cabbage

DESSERTS

Coconut parfait, coconut and chocolate bonbons, sesame tuille and a mango sorbet

Lemon custard tart, macerated raspberries, mint meringues and a limoncello custard

Chocolate and tonka bean panna cotta, brioche crumb, caramel gel and a brown butter ice cream

Black fig and yoghurt bavarois, honeycomb and a fig and balsamic ice cream

Dark chocolate, maple syrup and macadamia nut cake with a stout and chocolate ice cream

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

2 courses £47.00 / 3 courses £59.00

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