

DINNER MENU

STARTERS

Chicken liver parfait, whipped butter, blackberries, baby onions and a roasted onion brioche

Beetroot cured salmon tartare, dark rye crumble, cured egg yolk shavings and a dill crème fraiche

Broad bean and charcoal arancini, parmesan crisp, Greek yoghurt and a red onion marmalade

Oxtail, chive and potato cake, courgette cream, horseradish emulsion and rosemary crostini

Cornish crab, Isle of Wight tomatoes, pickled cucumber and a mozzarella ice cream (£8 supplement)

Red pepper, garlic and spinach tortellini, broccoli, herb oil and sauce romesco

MAIN COURSES

Fillet of Torre Meadow beef, heritage potatoes, pickled kohlrabi, grilled peaches, parsley purée and a black treacle jus (£9 supplement)

Cherry Orchard pork fillet, braised pig cheek, Savoy cabbage, celeriac mash, baby carrots and a pancetta foam

Roasted rump of lamb, aubergine, marjoram gnocchi, charred Romanesco and a chilli and tomato sauce

Pan fried skate wing, pommes dauphine, crushed garden peas, roasted fennel and a tartar sauce

Potato wrapped fillet of cod, pearl barley risotto, monk's beard, caperberries and a lemon mayonnaise

Mushroom and hazelnut fritters, cauliflower, butternut squash, spinach, halloumi and a jalapeno gremolata

DESSERTS

Strawberry and vanilla mousse with a basil and mint sorbet

Chocolate and coffee crème brûlée, praline truffles and amaretti biscuits

Summer berry and lemon trifle, orange and cinnamon shortbread and flaked almonds

Dark chocolate and cherry tart with a honey and mascarpone ice cream

Passion fruit cheesecake, macarons, mango and chilli salsa and a lime and coconut sorbet

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