

DINNER MENU

STARTERS

Free range chicken roulade, Dijon emulsion, kale, pickled radish and caramelised figs

Spiced cod cheeks, spinach, broccoli couscous, hazelnuts and a light parsley sauce

Beetroot and red onion tart, goats cheese mousse, balsamic pearls and a roasted onion purée

Guinea fowl and pancetta terrine, mooli remoulade, garden peas and a focaccia crostini

Cornish plaice and chervil mousseline, Jerusalem artichokes, potato beignets and a shrimp beurre noisette

Butternut squash and jalapeno gnocchi, pumpkin seeds and Yorkshire blue cheese

MAIN COURSES

Fillet of Torre Meadow beef, Parmentier potatoes, spinach, crispy salsify, cauliflower and a horseradish foam (£9 supplement)

Ballotine of rabbit, celeriac chips, baby carrots, hispi cabbage and a Pommery mustard jus

Honey and ginger glazed Gressingham duck breast, braised endive, Swiss chard and an aromatic clementine jus

Cornish sea bass, squid ink tagliatelle, courgettes, sea leaves, coriander pesto and a lime and coconut sauce

Fillet of hake, lemon and garlic purée, baby artichokes, kohlrabi, potato dumplings and a citrus mussel nage

Spinach, ricotta and garlic cappelletti, arrabbiata sauce, kalamata olives and a pecorino crisp

DESSERTS

Rhubarb, honey and tonka bean panna cotta, honeycomb and mini profiteroles

Milk chocolate and orange iced parfait, citrus and star anise pate de fruit and a sesame croustillant

Carrot and walnut layered cake, white chocolate cigar and a carrot and cardamom sorbet

Dark chocolate and macadamia nut bar, popping candy and a crème fraiche ice cream

Pear and liquorice cylinder, golden raisins and a pear and ginger 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