

A LA CARTE MENU

STARTER

Ham Hock

Pressing, Pea & Mint Veloute, Garden Salad

£11

Salmon

Beetroot cured, Heritage Beetroot, Cucumber, Horseradish

£13

Crab

Hand Picked, Brown Crab Emulsion, Heritage Tomatoes, Tomato Consommé

£18

Chicken

Smoked Chicken Ravioli, Braised Endive, Crispy Chicken Skin

£12

MAIN COURSE

Lamb

Poached & Roasted Rump, Shoulder Bon Bon, Courgette Red Pepper, Lamb Jus

£30

Duck

Breast, Textures of Cucumber & Onion, Duck Leg Samosa, Star Anise, Hoi Sin

£30

Seabream

Roasted Fillet, Charred Fennel, Confit Potatoes, Peas

£22

Celeriac

Salt Baked, Wild Mushrooms, Ketchup, Spinach, Truffle Cream

£20

Sirloin

8oz 30 Day Hung Sirloin, Triple Cooked Chips, Confit Tomato, Mushroom

£37

Ribeye

8oz 30 Day Hung Ribeye Steak, Triple Cooked Chips, Confit Tomato, Mushroom

£38

Sauces

Peppercorn or Stilton

£3

DESSERT

Artisan Cheese

Quince Jelly, Celery, Grape & Walnut Salsa

£10

White Chocolate

Namalaka, Mango Cremaux, Passion Fruit

£9

Strawberries and Cream, Basil

Strawberry Parfait, Vanilla Panna Cotta, Meringue, Basil Gel

£9

Dark Chocolate

Chocolate Delice, Salted Caramel, Coffee

£9