

Starters

Soup

Chilled pea soup, goats cheese millefeuille, mint oil

Duck ham

Magret duck ham, cherries, beetroot, chocolate ganash

Mackerel

Pickled mackerel, samphire, tomato essence, puffed barley

Consommé

Chicken and lemongrass consommé, crab bisque, crab raviolis

Salad

Potato and truffle salad, pickled blueberries, baby artichokes, truffle emulsion

Carpaccio

Grey mullet carpaccio, orange segments, pomegranate, fennel, basil and ponzu

Main Courses

Lamb

New season rump of lamb, spring greens, toasted almonds, black pudding, apple and mint sorbet

Halibut

Fillet of halibut, parsley gnocchi, verbena velouté, asparagus, crispy tapioca

(£3 supplement)

Risotto

Cep and tarragon risotto, tarragon beurre noisette, crispy quail egg

Pork

Confit pork belly, trotter croquette, apple and gooseberry puree, fresh peas, ham and mustard bread sauce

Pollock

Baked fillet of pollock, white beans, broad beans, salsify, pickled girolles, sea vegetables, summer truffle

Egg and mushroom

Soft poached duck egg, duxelle, roasted King Brown, wild garlic puree, porcini soil

Steak

28 day matured 8oz rib-eye of beef, slow roast tomato, duck fat chips, béarnaise butter

(£5 supplement)

2 courses £27

3 courses £34

PLEASE NOTE THAT AS OUR MENUS ARE PRODUCE DRIVEN THEY CHANGE FREQUENTLY
AND THEREFORE DISHES MAY VARY WHEN YOU VISIT US

A discretionary 12 per cent service charge will be added to your bill all of which goes to the people serving you