

Sample reduced a La Carte menu

Buffalo mozzarella with baby carrots, heritage tomatoes, purple basil & wild garlic pesto 'Mousakhan' quail baked in flat bread with spinach, chickpeas & whipped feta Seared sesame tuna, avocado Fattoush salad, tahini yoghurt

Fried parmesan polenta with heritage carrots, hazelnuts, burrata, basil & tomato salad Pan fried sea bream with roasted tomatoes, agretti, spinach, crème fraiche & chilli oil Slow roasted lamb shoulder with parsnip puree, spiced swiss chard & Marsala jus Char-grilled rib eye triple cooked chips, bitter leaf salad & tarragon butter (+£6)

> Organic chocolate torte, honeycomb & crème fraiche Ginger pavlova with passionfruit curd, strawberries & pistachio Seasonal cheese selection with rosemary toast & quince jelly

A discretionary service charge of 12.5% will be added to your bill All dishes are made in an environment in which nuts are used. If you have a food allergy or intolerance, please inform your server.