



Starters

Quail

Roast quail, wild garlic, spelt, mousserons

Crab

Ravioli of Cornish brown crab, étuvée of leek, Champagne velouté

English Asparagus

English asparagus, slow cooked egg, watercress

Mains

Cod

Baked cod, beer batter, cockles, heritage potato

Suckling Pig

Tamworth suckling pig, hazelnuts, cinnamon, apple, potato purée

Cauliflower

Caramelised cauliflower, vadouvan, potato, spinach

Desserts

Chocolate

Valrhona chocolate variations, salted caramel

Strawberry

English strawberry, whipped yoghurt, Douglas fir

Cheese

Selection of British and French artisan cheeses
from La Fromagerie and Jacques Vernier

*We will do all we can to accommodate guests with food allergies and intolerances,
if you could kindly let us know in advance.*

