



## STARTERS

Angelotti of Dorset crab, Orkney scallop, basil, orange

Wye Valley asparagus, Montgomery cheddar fondue, hazelnut (V) (Seasonal availability)

Guinea fowl ballontine, spikey artichokes, hazelnuts, truffle

“Tomato’s” organic curd, sansho pepper, verdemanda olive oil

Stuffed, glazed chicken wings, wild garlic, Turkish morels, aged parmesan

Tuna tartar, Hass avocado, wasabi, shiso

Ravioli of native lobster, tomato, orange, basil (£15pp supplement)

## MAIN COURSES

Rib and fillet of Black angus beef, caramelised onions, smoked potato, Bordelaise sauce (£17 pp supplement)

Iberico pork cheek, creamed potato, glazed carrots, red wine

Goosenargh chicken, hand rolled farfalle, morels, wild garlic

Roast Cornish cod, crisp potato, brown shrimps, jus parisienne

Hand rolled linguini, preserved tomatoes, basil, black olive (V)

Loch Duart salmon, Cornish mussels, seaweed butter, preserved lemon

Steamed Cornish seabass, crushed Jersey royals, crab, soft herbs

*Prices include VAT at 20%.*

*A discretionary 15% service charge will be added to your total bill.*

*We are happy to provide information pertaining to allergies & intolerances upon request.*



## DESSERTS

Caramalia chocolate pave, milk ice cream, smoked salt

Strawberry tart, brillat savrin, white chocolate

Gateaux Paris brest

Lemon tart, Ann foreshaws yoghurt ice cream

Coconut cream, mango, tapioca, vanilla

Montgomery cheddar with water crackers, house made oatcakes & chutney

*3 Courses £70.00*



## CANAPES

Squid ink cracker, taramasalata, espelette pepper

Crispy potato, winter truffle, vacherin

Crispy pigs head, pickled walnut ketchup

Iberian ham croquette, truffle mayonnaise

Butternut squash & beauvaise arancini (V)

Crab croquette, chip shop curry sauce

Crispy cod, wasabi mayonnaise

Smoked garlic tapioca, onion ketchup, ceps (VEGAN)

Hoi sin duck flatbread

Parmesan, chive & onion tart (V)

Beef rib croquette, smoked cod's roe, and caviar

## BOWLS

Wild boar sausages, apple, creamed potato, red wine sauce

Crispy squid, green peppercorns, ginger and coriander

“Shepherd's pie”

Thai veg & coconut curry (VEGAN)

Montgomery cheddar and spring onion macaroni (V)

## SWEET

Egg custard tart

Chocolate, orange, olive oil

Hazelnut ice cream

*£8.00 per portion*



## EVENING FOOD MENU

Deep fried cod, wasabi mayonnaise  
*£6.00 per portion*

Mini burger, smoked bacon, cheese  
*£7.50 per portion*

Minted lamb hot dog  
*£6.00 per portion*

Crispy arancini, truffle mayonnaise (V)  
*£4.50 per portion*

Warm sausage roll with stout ketchup  
*£5.00 per portion*

Crispy pork belly and apple brioche  
*£6.50 per portion*

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