



Starters

WHITE ONION SOUP (V)
spiced granola and apple

PRESSED TERRINE OF HAM HOCK
fruit chutney, sourdough toast

SALAD OF FRESH RICOTTA (V)
tomato, cucumber, mint and chia seeds

Mains

TERIYAKI SALMON
chargrilled cucumber, celeriac mayo, celery

MAPLE CURED RIB EYE BACON
sweet potato crush, shallots, choy sum

RATATOUILLE (V)
Quorn, sage, duck egg, rosemary toast

Puddings

CHILLED ARBORIO RICE PUDDING
apple, cinnamon, nutmeg

LEMON CURD MACARON
white chocolate, raspberry sorbet

£22.95 (two courses) £26.95 (three courses)

Head Chef - Adebola Adeshina

A discretionary 12.5% service added. Alternative vegetarian dishes are available.
Allergies and dietary requirements can be accommodated, only when advised in advance.

March / April 2017