



## STARTERS

JERUSALEM ARTICHOKE AND KALE SOUP (V)  
crouton, micro cress

CHICKEN LIVER PUZZLE PARFAIT  
pear chutney, brioche

TOMATO AND MOZZARELLA TEXTURE (V)  
balsamic pearls, olive oil powder, pea shoots, basil cress

## MAINS

PORK BELLY  
mushroom and pancetta croquette, polenta cake, apple purée,  
paprika pops, jus

PAN-FRIED COD  
crab tortellini, samphire, fried leeks, crispy capers, avocado purée

RISOTTO CAKE (V)  
wild mushrooms, poached duck egg, parmesan foam

## DESSERTS

RASPBERRY CRÉME BRÛLÉE  
shortbread biscuit

APPLE TARTE TATIN  
caramel nutty beer ice cream

MANDARIN CHEESECAKE  
chocolate orange soil

£24.50 (two courses) £28.50 (three courses)

Jean-Didier Gouges, Head Chef

A discretionary 12.5% service will be added and entirely shared between all the staff.

Please make us aware of any requests, food allergies or intolerances that you may have.

(V) indicates vegetarian and most dishes can be prepared for vegans if required.