Please note, dishes may vary to those shown due to seasonal availability of produce

Amuse Bouche

Starters

Mussels
Pickled, beer battered, parsley, garlic, onion.

*

Crab salad
Chilli, lime, coriander, fennel, apple.

*

Coffee rubbed raw beef
Rocket, parmesan, onion, truffle.

*

Chicken liver pate
Carrot, shallot, chicory, bacon, lavache

Main Courses

Tuna
Watermelon, wasabi, spring onion, sesame seed, soy, crispy beef wonton

*

Lamb
Loin, belly, ragu cannelloni, asparagus, swede, mint, anchovies

*

Seatrout
Maple syrup, spinach, sorrel, celeriac, gnocchi

*

Pork
Loin, belly, bonbon, leek, cauliflower, apple, madera

Desserts

Banana
White chocolate, dulce de leche, peanut butter, raspberry

*

Apple and custard
toasted oats, textures of apple.

*

English custard
Pistachio, cherry textures

*

Selection of local cheeses

Four Courses £40.00