



A L A C A R T E

Jackfruit kofta, black quinoa tabbouleh, cauliflower and sesame, sumac and coriander (VE, GF, DF) SESAME/MAY CONTAIN CELERY/MUSTARD	10
Wild mushroom arancini, truffle cheese, quince aioli, broccoli cress (V) SULPHITES/MILK/EGG/GLUTEN (wheat)/MAY CONTAIN CELERY/MUSTARD	11
Pistachio, honey, fennel seed crusted goats' cheese, mixed grain salad, sweet potato (V, GF) MILK/NUTS (pistachio)/ MAY CONTAIN CELERY/MUSTARD	11
Citrus cured salmon, seaweed tartare, black garlic mayonnaise, borage leaf (GF, DF) NUTS (walnuts)/EGG/FISH/MAY CONTAIN CELERY/MUSTARD	12
Confit lamb shoulder, cumin scented quinoa, buttermilk gel, black cabbage (GF) MILK	12
Hand dived scallops, 10-hour cooked pork belly, black cabbage, red wine dressing, aligot mash. MILK/MOLLUSCS/GLUTEN (barley)	20
Beetroot Wellington, walnut and wild mushrooms, beetroot jus, kale (VE, DF) GLUTEN (wheat)/NUTS (walnuts)	16
Wild Bass, Champagne sauce, butternut squash gnocchi, charred kohlrabi, pumpkin puree SULPHITES/FISH/EGG/GLUTEN (wheat)/CRUSTACEANS/MILK/MAY CONTAIN CELERY/MUSTARD	26
Turbot, truffle mashed potato, shellfish cream sauce, sea fennel (GF) SULPHITES/FISH/CRUSTACEANS/MILK/MAY CONTAIN CELERY/MUSTARD	27
Slow cooked lamb rump, truffle gnocchi, spring vegetables, lemon and sumac butter, lamb gravy. EGG/GLUTEN (wheat)/MILK	20
Dry aged beef fillet, king oyster mushroom, blue cheese hash brown, red wine sauce (GF) EGG/SULPHITES/MILK/MAY CONTAIN CELERY/MUSTARD	29
Dry aged chateaubriand, truffle macaroni cheese, bone marrow crust, red wine sauce (for two people) SULPHITES/GLUTEN (wheat)/MILK	60

SIDES

Kale salad, pomegranate, quinoa, mustard apple and honey dressing (VE, DF, GF) **MUSTARD** 4

Truffle mac 'n' cheese 5
MILK/SULPHITES/GLUTEN (wheat)

DESSERT

Valrhona chocolate fondant, honeycomb, coco nib cream, 100s 'n' 1000s (GF) 7.5
SOY/MILK/EGG

Baileys panna cotta, coffee sponge, white chocolate crumb 7.5
MILK/SOY/GLUTEN (wheat)/EGG

Pear almond tart, poached pears, brandy cream 7.5
NUTS (almonds)/EGG/GLUTEN (wheat)/MILK/SULPHITES

Blood orange pavlova, mojito, lemon (VE, DF) 7.5
NUTS (almonds)/GLUTEN (wheat)/SULPHITES

Selection of Cheese 7.5
Young buck, Cornish kern, Driftwood
Chutney and biscuits
MUSTARD/SULPHITES/GLUTEN (wheat)/MILK

Scan the QR code to view preparation instructions for each dish



Packed by:

Temperature: