



## Dinner

2 Courses £25 / 3 Courses £30

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Amuse Bouche

House Bread

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Goats Cheese Mousse, Mulled Pear, Saffron Emulsion, Gingerbread, Radish

Ham Hock & Langoustine Ravioli, Cauliflower, Celery, Shellfish Mayo, Pepper Coulis

Charred Mackerel, Mackerel Tartare, Wild Garlic, Grapefruit, Turnip, Squid Ink

Seared Foie Gras, Smoked Duck, Raisins & Port, Poultry Crackling, Hazelnuts [+3]

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Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Lamb Rump, Lamb Shoulder, Provençal Vegetables, Asparagus, Tarragon

Sea Bream, Saffron, Tomato, Scallops, Oyster Leaf, Lobster Sauce

Guinea Fowl, Feves, Serrano & Almonds, Foraged Mushrooms, Shallots

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Sautéed Seasonal Greens £3.5    Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

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Lemon Custard, Blackcurrant Sorbet, White Chocolate Crumble, Lemon Curd, Lavender

Vanilla & Pistachio Cheesecake, Raspberry Gel, Cardamom & Earl Grey Sorbet

Dark Chocolate Cigar, Seville Orange, Hazelnut Praline, Split Chocolate, Amarula Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes [+5]

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Petit Fours

*We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.*