



## Dinner

2 Courses £25 / 3 Courses £30

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Amuse Bouche

House Bread

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Goats Cheese & Spinach Ravioli, Basil Veloute, Pickled Walnut, Shimeji Mushroom, Sage

Pressed Surrey Rabbit & Ham, Smoked Grapes, Black Garlic, Tarragon, Pickled Onion

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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Tomato Water Risotto, Heritage Tomatoes, Mozzarella, Basil

Barbury Duck, Blossom Cherries, Celeriac, Girolles, Baby Onions, Turnip, Summer Truffle

Grilled Halibut, Edamame Beans, Samphire, Pied Blue Mushrooms, Kaffir Sauce

Pork Fillet, Pea Puree, Black Pudding, Beetroot, Peas, Chicory

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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.*



## Selection of Artisan Cheeses / [+£5]

*Served with Traditional Garnishes*

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Kirkhams Lancashire Cheese

*Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised*

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Blanche Goats Cheese

*Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture*

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Rollright Soft Cheese

*From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish*

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Hebridian Blue Cheese

*From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard*

## DIGESTIVE /

Celestine Limoncello, 25ml / £4

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Frederico Arencello, 25ml - £4

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El Banderra Vermut, 50ml / £6

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Junique (Juniper & Wine), 125ml / 7

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Macallan Single Malt 12yr, 50ml / £8