



DINNER

2 Courses £32 / 3 Courses £39

House Bread & Butters

Amuse Bouche

STARTERS

Polenta, Truffle, Burrata, Wye Valley Asparagus, Egg Yolk, Watercress

Sea Bream, Yuzu, Daikon, Shiitake, Soba Noodles, Miso

Beef Carpaccio, Ox Shin, Shallot, Snow Peas, Horseradish

MAIN COURSES

Ricotta Gnudi, Courgette, Tomato, Morels, Wild Garlic,

Fillet of Salmon, Belly Pastilla, Broccoli Textures, Burnt Lemon, Almond

Lamb Trio, Goat's Curd, Peas, Edamame, Mint, Baby Gem

SIDES

Roast Baby Potatoes, Salsa Verde - £4 / Buttered Hispi Cabbage, Peas - £4

Red Quinoa, Lambs Lettuce, Pomegranate, Balsamic Molasses - £4

DESSERTS

White Chocolate Panna cotta, Rhubarb, Champagne, Coconut, Basil

Choux au Craquelin, Coffee, Baileys, Popcorn, Chocolate Mint

Selection of Artisan Cheeses, Traditional Garnishes [£5 supplement]

Petit Fours