



## DINNER

*2 Courses £32 / 3 Courses £39*

House Bread & Butters

Amuse Bouche

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## STARTERS

Goat's Cheese Mousse, Confit Tomato, Watermelon, Black Olive, Avocado, Basil

Charred Mackerel, Textures of Beetroot, Horseradish Jelly, Dill

Pressed Corn Fed Chicken Leg, Glazed Wing, Broccoli, Apricot, Sage

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## MAIN COURSES

Pink Peppercorn Gnocchi, Violet Artichoke, Spinach, Onion Textures, Truffle

Fillet of Stone Bass, Chorizo Marmalade, Prawn Dumpling, Peas, Lemon Verbena

Honey & Soy Pork Fillet, Miso Croquette, Sweet Potato, Tenderstem, Sesame

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## SIDES

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

Peach, Feta, Rocket, Lambs Lettuce, Red Onion, Honey Mustard Dressing - £4

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## DESSERTS

Vanilla Panna Cotta, Peach, Almond, Iced Tea Sorbet

Stracciatella Cheesecake, Banana, Pecan, Coffee

Selection of Artisan Cheeses, Traditional Garnishes (£5 supplement)

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Petit Fours