

Blue cheese choux, pear
Fishcake, kimchi
Chicken liver, lemon, green tea
Cucumber, ponzu, soy

Duck

Braised duck leg, cured ham, caramelised fig, goats curd,
hazelnut

or

Cauliflower

Roasted cauliflower velouté, tomato jam, tempura cauliflower

Pork

Pork cheek & belly, braised shallot, port and rosemary

or

Sea Trout

Sea trout, broad bean gremolata, baby squid, samphire

Chocolate

Warm chocolate mousse, mint ice cream, cocoa nib

or

Passionfruit

Passionfruit curd, milk crumble, yoghurt sorbet

Lunch Menu - £27

Wine Flight - £35



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Cauliflower

Roasted cauliflower velouté, tomato jam, tempura cauliflower

Sea Trout

Sea trout, broad bean gremolata, baby squid, samphire

Pork

Pork cheek & belly, braised shallot, port and rosemary

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

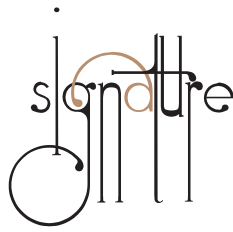
Shaved Berkswell, vol au vent, pineapple & fennel salsa

Chocolate

Warm chocolate mousse, mint ice cream, cocoa nib

Classic Menu - £37.50

Wine Flight - £40 | Drinks Pairing - £40 | Non-Alcoholic Pairing - £30



Blue cheese choux, pear
Fishcake, kimchi
Chicken liver, lemon, green tea
Cucumber, ponzu, soy

Quail

Quail breast, parsley & quail tortellini, caramel radish

Jerusalem Artichoke

Roasted Jerusalem artichoke, oyster mushroom, watercress, lentils

Halibut

Grilled & poached halibut, cucumber relish, roasted cabbage, chorizo

Beef

Beef sirloin, roscoff onion, malt, onion cream

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Shaved Berkswell, vol au vent, pineapple & fennel salsa

Sweetcorn

Sweetcorn brulee, sweetcorn "solero"

Peach

Peach delice, basil ice cream, caramelised white chocolate, pine nuts

Signature Menu - £75

Wine Flight - £50 | Drinks Pairing - £50 | Non-Alcoholic Pairing - £35