



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

Pigeon

Pigeon breast, Caesar dressing, parmesan sable

Jerusalem Artichoke

Jerusalem artichoke, chestnut mushroom, watercress, lentils

Monkfish

BBQ Monkfish, squid fricassee, roasted tomato fondue, pickled ginger

Duck

Breast and leg of duck, chicory, pumpkin seed crumb

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Shaved Berkswell, vol au vent, pineapple & fennel salsa

Beetroot

Beetroot custard, blackberry sorbet, dark chocolate crisp

Hazelnut

Hazelnut parfait, baked apple sorbet, apple tart

Signature Menu - £75

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



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

Beef

Beef consommé, dumpling and tartare, enoki mushroom, yuzu dressing

Pigeon

Pigeon breast, Caesar dressing, parmesan sable

Scallop

Diver caught scallop, caramelised aubergine, passionfruit dressing, red pepper

Jerusalem Artichoke

Jerusalem artichoke, chestnut mushroom, watercress, lentils

Monkfish

BBQ Monkfish, squid fricasee, roasted tomato fondue, pickled ginger

Duck

Breast and leg of duck, chicory, pumpkin seed crumb

Cheese Selection [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Shaved Berkswell, vol au vent, pineapple & fennel salsa

Beetroot

Beetroot custard, blackberry sorbet, dark chocolate crisp

Peach

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

Heritage Menu - £85

Wine Flight - £60 | Cocktail Pairing - £60 | Non-Alcoholic Pairing - £45