



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



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

Shrimp

Brown shrimp tart, avocado sorbet, miso powder

Scallop

Dived scallop, roasted & pickled apricot, samphire, XO sauce

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

Heritage Menu - £85

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