

Blue cheese choux, pear
Sweet potato croquette, kimchi
Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Beetroot

Carpaccio of beetroot, blood orange, sticky & pickled beetroot

or

Mushroom Tart

Mushroom tart, chicory, garlic puree

Celeriac

Pot roast celeriac, pickled & roasted apple, cos lettuce

or

Potato

Potato fondant, crispy potato, samphire, leeks, furikake,
caramelised onion

Croissant

Croissant parfait, raspberry sorbet, coco pops

or

Pannacotta

Rum pannacotta, pineapple & fennel salsa, coconut sorbet

Lunch Menu - £27

Wine Flight - £35



Blue cheese choux, pear
Sweet potato croquette, kimchi
Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Mushroom Tart

Mushroom tart, chicory, garlic puree

Celeriac

Pot roast celeriac, pickled & roasted apple, cos lettuce,
roasted onion sauce

Potato

Potato fondant, crispy potato, samphire, leeks, furikake,
caramelised onion

Cheese Board [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

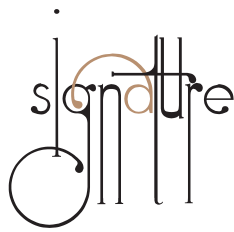
Flower marie, pickled fennel, bee pollen, polenta crisp, fennel sorbet

Croissant

Croissant parfait, raspberry sorbet, coco pops

Classic Menu - £37.50

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



Blue cheese choux, pear
Sweet potato croquette, kimchi
Mushroom parfait, lemon, green tea
Cucumber, ponzu, soy

Beetroot

Golden beetroot, goats cheese tortellini, caramel radish

Jersey Royal

Jersey Royals, paprika emulsion, shitake mushroom

Celeriac

Roasted celeriac, red pepper purée, iceberg lettuce, seaweed

Onion

Roscoff onion, malt, onion cream

Cheese Board [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

or

Cheese Course [£8 supplement]

Flower marie, pickled fennel, bee pollen, polenta crisp, fennel sorbet

Banana

Banana sorbet, korma custard, rum

Strawberry

Strawberry cheesecake, strawberry sorbet, pepper meringue

Signature Menu - £75

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