



Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

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### **Mushroom**

Mushroom orzo, parmesan sablé, miso ice cream

### **Chicken**

Chicken liver parfait, damson jelly, plum purée,  
chicken skin granola

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### **Venison**

Braised venison haunch, glazed beetroot,  
toasted pumpkin seeds, nasturtium

*or*

### **Cod**

Baked cod, thai fish cake, roasted cabbage, xo butter

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### **Chocolate**

Dark chocolate ganache, salted caramel mousse, kalamansi,  
cocoa nib biscuit

*or*

### **Cherry**

Cherry cheesecake, peanut ice cream, cherry gel,  
peanut crumble

**Lunch Menu - £35**

Wine Flight - £35



Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

### **Mushroom**

Mushroom orzo, parmesan sablé, miso ice cream

### **Cod**

Baked cod, thai fish cake, roasted cabbage, xo butter  
*or*

### **Monkfish** [£5 supplement]

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

### **Venison**

Braised venison haunch, glazed beetroot, toasted pumpkin seeds,  
nasturtium

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Sweet Potato**

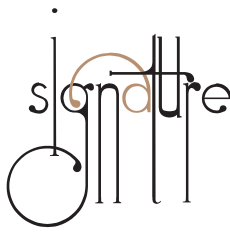
Caramelised sweet potato, honeycomb, sweet potato salsa

### **Cherry**

Cherry cheesecake, peanut ice cream, cherry gel, peanut crumble

## **Classic Menu - £45**

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



Baked watermelon, sumac tapioca, raspberry vinegar  
Cured mackerel, lemon curd, gochujang  
Cheese doughnut  
Tomato & black olive

*Artelium Blanc de Blancs, 2015, Sussex, United Kingdom*

### **Chicken**

Glazed chicken wing, chicken & miso mousse, pickled kohlrabi  
*Evolution No. 23, Sokol Blosser, White Blend, NV, Oregon, USA*

### **Beetroot**

Beetroot tartare, nettle purée, wasabi cream, pickled cherries  
*Reisling, Turckheim, 2019, Alsace, France*

### **Halibut**

Grilled halibut, BBQ maitake mushrooms, roasted garlic, braised leek  
*Soli, Edoardo Miroglio, Pinot Noir, 2019, Thracian Valley, Bulgaria*

**or**

### **Monkfish** [£5 Supplement]

BBQ Monkfish, squid fricasee, roasted tomato fondue, pickled ginger  
*Amalaya, Torrontes/ Riesling Blend, 2020, Salta, Argentina*

### **Duck**

Strawberry glazed duck breast, duck leg bhaji, lentil purée, cos lettuce  
*Perusini, Cabernet Franc, 2018, Friuli Colli Orientali, Italy*

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### **Cheese Selection** [£15 supplement]

Cheese selection, apple turnover, crackers, grapes

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### **Sweet Potato**

Caramelised sweet potato, honeycomb, sweet potato salsa

### **Pea**

Pea mousse, raspberry vinegar sorbet, lemon purée, raspberry jam  
*Chateau d'Aydie, Pacherenc du Vic-Bilh Moelleux, 2018, South West France*

## **Signature Menu - £80**

Wine Flight - £65 | Cocktail Pairing - £65 | Non-Alcoholic Pairing - £45