



Lunch Menu

Cauliflower tempura, ponzu & walnut oil dressing, radish

Mushroom tart, black garlic mayonnaise, pickled mushrooms

Swede fondant, braised lentils, pak choi

Roasted cabbage, pickled & roasted shallot, raclette cheese

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

or

Truffle waffle, Golden Cross, honey ice cream
[£8 Supplement]

Cornflake pannacotta, soy sauce peanuts, peanut ice cream

Bay leaf custard tart, liquorice ice cream

3 Courses £27

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25



course menu

Cauliflower tempura, ponzu & walnut oil dressing

Mushroom pearl barley, lemon marscapone

Artichoke ballotine, burnt onion puree, caramel radish

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

or

Truffle waffle, Golden Cross, honey ice cream
[£8 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

5 Courses £37.50

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25

course menu

Baked celeriac, granny smith, smoked almond

Cauliflower tempura, ponzu & walnut oil dressing

Mushroom pearl barley, lemon marscapone

Kohl rabi, jerusalem artichoke, miso, lime

Artichoke ballotine, burnt onion puree, caramel radish

Selection of cheeses, crackers, apple turnover, grapes
[£15 Supplement]

or

Truffle waffle, Golden Cross, honey ice cream
[£8 Supplement]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

7 Courses £65

Drinks Pairing £40

Wine Flight £45

Non-alcoholic Drinks Pairing £30