

classic menu

Sumac doughnut, artichoke puree, mango salsa

Cured watermelon, courgette, sesame crumble

Whipped blue cheese, pickled pear

Potato veloute, egg yolk

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]

Yoghurt cream, mango sorbet, Thai basil

Classic Menu £45

Cocktail Pairing £35

Wine Flight £35

Non-alcoholic Drinks Pairing £30

signature menu

Sumac doughnut, artichoke puree, mango salsa

Cured watermelon, courgette, sesame crumble

Whipped blue cheese, pickled pear

Potato veloute, egg yolk

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]

Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

Signature Menu £75

Cocktail Pairing £45

Wine Flight £50

Non-alcoholic Drinks Pairing £35

heritage menu

Sumac doughnut, artichoke puree, mango salsa

Cured watermelon, courgette, sesame crumble

Whipped blue cheese, pickled pear

Potato veloute, egg yolk

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

Truffle waffle, Golden Cross, honey ice cream

Butternut squash, pickled raspberries, treacle sponge

Yoghurt cream, mango sorbet, Thai basil

Heritage Menu £85

Cocktail Pairing £55

Wine Flight £60

Non-alcoholic Drinks Pairing £40