

Lunch menu

Mirin arancini, ponzu gel, carrot, bayleaf

Caramelised beetroot tart, beetroot relish, goats cheese cream

Roasted squash, herb & cheddar croquette, spiced quince

Chestnut & cabbage ballotine, tomato jam, roasted baby gem,
crispy mushroom

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

or

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

Coconut pannacotta, blackberry consommé, chocolate sorbet

Warm chocolate mousse, yoghurt sorbet, caramel crèmeaux

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

Cocktail Pairing £35

Wine Flight £35

Non-alcoholic Drinks Pairing £30

7
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 £75

Cocktail Pairing £45

Wine Flight £50

Non-alcoholic Drinks Pairing £35