

## 7 course menu

Beetroot tartare, watercress puree, lime ice, egg yolk

Coal finished pork belly, ponzu and pork fat dressing, lardo

Pickled celeriac, miso almond, cucumber, salt baked celeriac

Pollock, roasted peach, pickled cabbage, xo sauce

Lamb loin, pressed belly, mooli, lemon curd, enoki mushroom

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Caramelised Golden Cross, pickled apple, caramelised radish, crispy celery  
[£8 Supplement]

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

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Lemon posset, blackberry sorbet

Lime parfait, hazelnut cream, chocolate

**7 Courses £65**

Drinks Pairing £40

Wine Flight £45

Non-alcoholic Drinks Pairing £30

## 9 course menu

Beetroot tartare, watercress puree, lime ice, egg yolk

Coal finished pork belly, ponzu and pork fat dressing, lardo

Roasted scallop, sweetcorn puree, cocoa nib, chicken wing

Pickled celeriac, miso almond, cucumber, salt baked celeriac

Pollock, roasted peach, pickled cabbage, xo sauce

Lamb loin, pressed belly, mooli, lemon curd, enoki mushroom

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Caramelised Golden Cross, pickled apple, caramelised radish, crispy celery  
[£8 Supplement]

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

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Banana sorbet, rum caramel, korma

Lemon posset, blackberry sorbet

Lime parfait, hazelnut cream, chocolate

**9 Courses £75**

Drinks Pairing £50

Wine Flight £55

Non-alcoholic Drinks Pairing £40