

3 course menu

Cauliflower tempura, ponzu & walnut oil dressing, radish

Chicken liver parfait, plum purée, brioche croutons, crispy chicken skin

Chicken thigh, confit potato, sweetcorn purée, smoked corn, roasted shallot

Pollock, scallop roe velouté, soused fennel, tempura roe

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

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

Lime parfait, hazelnut cream, chocolate

Chocolate cremeaux, creme fraiche, peanut ice cream, peanut tuille

3 Courses £27

Drinks Pairing £30
Wine Flight £30
Non-alcoholic Drinks Pairing £25

5 course menu

Beetroot tartare, watercress puree, lime ice, egg yolk

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

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

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

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

Lemon posset, blackberry sorbet

Lime parfait, hazelnut cream, chocolate

5 Courses £45

Drinks Pairing £30
Wine Flight £30
Non-alcoholic Drinks Pairing £25

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 plum, pickled cabbage, xo sauce

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

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

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

Lemon posset, blackberry sorbet

Lime parfait, hazelnut cream, chocolate

7 Courses £65

Drinks Pairing £40
Wine Flight £45
Non-alcoholic Drinks Pairing £30