

 course menu

Beetroot tartare, watercress purée, lime ice, egg yolk

Cauliflower tempura, ponzu & walnut oil dressing, radish

Roasted salsify, lentil purée, shitake mushroom, honey

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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

**5 Courses £45**

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25

 course menu

Beetroot tartare, watercress purée, lime ice, egg yolk

Cauliflower tempura, ponzu & walnut oil dressing, radish

Pickled celeriac, miso almond, cucumber, salt baked celeriac

Pot roast cabbage, plum purée, pickled shallot

Roasted salsify, lentil purée, shitake mushroom, honey

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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

 course menu

Beetroot tartare, watercress purée, lime ice, egg yolk

Cauliflower tempura, ponzu & walnut oil dressing, radish

Turnip fondant, sweetcorn purée, cocoa nib, roasted corn

Pickled celeriac, miso almond, cucumber, salt baked celeriac

Pot roast cabbage, plum purée, pickled shallot

Roasted salsify, lentil purée, shitake mushroom, honey

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