



Sunday Menu

Cauliflower tempura, ponzu & walnut oil dressing, radish

Mushroom tart, black garlic mayonnaise, pickled mushrooms

Swede fondant, braised lentils, pak choi

Roasted cabbage, pickled & roasted shallot, raclette cheese

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

or

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

Cornflake pannacotta, soy sauce peanuts, peanut ice cream

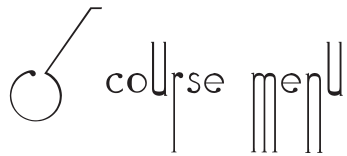
Bay leaf custard tart, liquorice ice cream

3 Courses £35

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

Roasted salsify, lentil purée, shitake mushroom, honey

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

Bay leaf custard tart, liquorice ice cream

5 Courses £45

Drinks Pairing £30

Wine Flight £30

Non-alcoholic Drinks Pairing £25

/ course menu

Beetroot tartare, crispy egg, watercress purée, lime ice

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



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