



Chicken terrine, baby onion, mushroom, black garlic mayonnaise,
crispy chicken skin

Crayfish beignet, scallop roe veloute, pickled mooli

Sirloin of beef, cooked over coals, roasted carrot, beef & caper sauce

Lamb fillet & belly, artichoke, aubergine caviar, roasted pepper sauce

Pollock, roasted onion, baby gem, chive beurre blanc

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



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

/ 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

Halibut, roasted plum, pot roast 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