

Dinner Menu

Homemade bread & salted butter

Starters

Rolled breaded sole fillets, confit lemon & caviar

Cured pork belly, apple puree, pickled apples, sage crisps

Truffle & mozzarella arancini, bois boudrin

Oyster beignets, shallot & sherry vinegar

Spiced lamb faggot, creamed potatoes, port reduction

Caramelised onion & potato press, horseradish cream & onion crumb

Main Courses

Roasted beef fillet, brioche crouste, spinach, wild mushroom, red wine sauce (£10 supplement)

Confit duck leg & foie gras, braised lentils, kale, juniper jus

Market fish & tagliatelle, mussel velouté

Spinach dumpling, kimchi, charred spring onions, bulgogi sauce

Guineafowl, smoked bacon belly & thyme potato cake, morel sauce

Jerusalem artichoke tuile, roasted artichoke, lemon puree

Sides £4.00

Triple cooked chips & truffle salt | Creamed potatoes | Kimchi | Lemon kale | Braised lentils

Cheese course £12

Selection of English cheeses, homemade bread, crackers, tomato chutney, fig jam, ruby port

Desserts

Custard pannacotta, rhubarb puree, poached rhubarb, oat biscuit crumb

Dark chocolate & pistachio marquise, vanilla cream

Pink grapefruit souffle, raspberry sorbet (please allow 20 minutes)

Banana tarte tatin, coconut & rum sorbet

Passionfruit cheesecake, meringues, passionfruit curd, candied zest

Salted caramel tart, milk chocolate ice cream

Suggested Digestif £10 for 100ml

Sauternes, France | Black Muscat, Pfeiffer, Victoria, Australia

Coffee or Tea & Pastry kitchen sweet treats £4 | Irish Coffee £10

Three courses £50 | Two courses £42

