

Native

Star Deal Sample Menu: 3 courses & a glass of prosecco
£32 per person

A glass of prosecco, house white or red wine
non-alcoholic alternative available

Starters

Charred stone bass
lapsang dashi, fermented turnips, pickled dulse

Vadouvan carrot
labneh, hay ash honey, redcurrant

Fermented iow tomatoes
smoked salsa verde, Graceburn, yesterday's bread

Main Courses

Pollock
sea purslane, parsnip, brown butter

Venison
wild garlic, confit jersey royals, miso bagna cauda, broccoli

Wild nettles
English grains, pickled walnuts, corra linn (n)

Dessert

Meadowsweet custard, Yorkshire rhubarb,
coriander honeycomb (n)

Dark chocolate & melilot tart
hay cream (n)