

TO START

Berners Tavern B.L.T, buttermilk dressing, lemon

**Roasted tomato soup, Isle of Wight tomato and pepper salad,
brioche croutons (v)**

**Salmon, cod and prawn fish cake, pickled rainbow radish, wild
garlic sauce**



TO FOLLOW

**Dingley Dell pork belly, Jersey Royal potato,
Cropwell Bishop blue cheese, charred spring onions,
apple purée**

**Lemon and courgette gnocchi, thyme ricotta,
crushed hazelnuts (v)**

**Crispy trout, cucumber relish, pak choi, cucumber and wasabi
sauce**



TO FINISH

**White chocolate and coconut mousse,
roasted coconut ice cream**

Lemon tart, hibiscus poached plums, plum consommé

**Golden cross goats cheese, beetroot and
red onion chutney**

2 courses 24.5 / 3 courses 29.5

For dietary requirements and food allergies, please ask one of our team members for assistance.

(v) Denotes that the dish is or can be altered to be suitable for vegetarians. All prices are inclusive of VAT.

A discretionary service charge of 12.5% will be added to your bill.