

À La Carte Menu

Starters

Wood Pigeon, Toasted Chestnuts, Pickled Wild Mushroom, Madeira Jus

Baked Goats Cheese Tart, Beetroot, Fig, Sweet Peppers (v)

Pork Fillet, Spiced Octopus, Potato & Black Truffle

Butternut & Sweet Potato Terrine, Peas, Coriander Oil (vegan)

Main Plates

Veg Tortilla – Sweet Potato, Wild Mushrooms, Asparagus, Truffle Mayo (v)

Summer Soul Bowl – Asparagus, Green Beans, Confit Tomato, Spinach (vegan)

Pan Fried Duck Breast, Cauliflower Puree, Glazed Carrot, Port Reduction

Pan Fried Sea Bass Fillet, Clams, Mussels, Crushed New Potato, Spring Onion

Desserts

Rice Pudding Panna Cotta Brûlée, Chocolate Mousse

Eton Mess, Strawberry Sorbet

Porridge Ice Cream, Granola, Blueberry Mousse, Honey