



## ENTREE

### Torched Mackerel

*Pickled cucumber, caviar, lime yogurt foam, radish*

### Heritage Tomato Salad (v)

*Smoked burrata cheese, basil oil, balsamic vinegar, walnuts, croute, frisée salad*

### Ham Hock Terrine

*Piccaililli, black garlic, pickled veg, nasturtium leaves, mustard*

## MAIN COURSE

### Slow Cooked Pork Belly

*Daikon, carrot, mustard, dashi*

### Chalk Stream Trout

*Globe artichoke, salsa verde, Jersey royal potato*

### Roasted Butternut Squash and Halloumi (v)

*Aubergine caviar, tomato concass, lyonnaise potato*

## DESSERTS

### Chocolate Delice

*Chocolate sponge, strawberry sorbet, lemon verbena*

### Mango Cheese Cake

*Mango & lemongrass sorbet, mango salsa, coriander*

### Selection of homemade ice creams and sorbets

*Please ask your server for today's choices*

### Selection of European Cheeses

+£3.00

*Daily selection of cheeses, quince jelly, savoury crackers*

## SIDES

£4.50

Truffle and balsamic dressed mixed leaves salad with pomegranate (v)

Broccoli with beurre noisette and almonds (v)

Creamed Spinach

Tomato, basil and red onion salad (v) (gf)

Triple cooked chips (v)

## SAUCES

£2.50

Béarnaise

Red wine jus

Green peppercorn

Mushroom sauce

Food allergies and intolerances (v) Vegetarian (gf) Gluten Free. If you suffer from an allergy or food intolerance please inform your waiter before ordering. An information pack is available upon your request with listed allergenic ingredients used in our menu. Please note that our kitchen and food service areas are not a nut free, gluten free or allergen free environment. \*All weights are approximate before cooking. All prices are inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill