

SET MENU

Appetisers

Slow Cooked Salmon

Cucumber, taramasalata and keta caviar

Heritage Tomato Salad (V)

Toasted focaccia, peach, ricotta and dandelion

Slow Cooked Asian Spiced Pork Belly

Pineapple, coriander and crackling

Sweet Corn and Yellow Pepper Veloute

Cornish crab, mild Cajun spice and lime

Beetroot Tartare (VG)

Horseradish, avocado, organic leaves

Main Courses

Roasted Breast of Maize Fed Chicken

Fresh peas and sugar snaps, baby onions, aged balsamic and mint jus

Seared Fillet of Cod

Borlotti beans, grilled piquillo pepper, samphire and roasted pine nuts

Barbecue Short Rib of Aubrey Allen's Beef (£3 supplement)

Garlic mash, gem lettuce, radishes and runner beans

Curry Spiced Puy Lentils (V)

Seared potato terrine, carrots and coriander

Roasted Globe Artichoke (VG)

Kalamata olive crumb, lemon, pickled mushrooms and watercress puree

Desserts

Warm Chocolate Fondant

English Strawberries and clotted cream ice cream

Yoghurt Mousse

Pistachio sponge, green apple sorbet

Vanilla Cheesecake

Berry Compote

Caramelised Exotic Fruits (VG)

Passion fruit gel and coconut cream

Selection of British Cheeses (£5 supplement)

Cashel Blue, Tor Pyramid, Sheep Rustler, Roll Right, Lincolnshire Poacher. Apple and raisin chutney, quince paste and lavash crispbread

£40

includes a glass of Bellini

If you require further information on food allergens, please ask one of our team members. All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.