



### **3 courses for £35 with a glass of bubbles**

Non-alcoholic alternatives available

#### **Chilled tomato & basil soup**

*Roast crumbled goats' cheese, pickled courgette*

#### **Smoked ham hock & pigs trotter fritter**

*Golden beetroot, lingdon berry dressing*

#### **Quinoa, sweet potato & jicama (V/VG)**

*Mint, chilli, avocado, roasted macadamia nuts*

#### **Smoked Heritage Beetroot & rabiola (V)**

*Beetroot ketchup, pecan nuts & sprouting lentils*

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#### **Corn-fed chicken breast marinated in miso & ginger**

*Baked polenta, roast turnips & crisp sage*

#### **Tamarind glazed pork tenderloin**

*Hispi cabbage "kimchi", cashew nuts & sesame seeds*

#### **Confit fillet of salmon**

*Shellfish broth, monks' beard, sea buckthorn & fennel compote*

#### **Grilled lightly curried cauliflower (V/VG)**

*Golden raisins, Nocellara olives, roast seeds & dandelion*

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#### **Raspberry or Gin & tonic sorbet (V/VG)**

**Banana & miso caramel tart, creme fraiche, praline & roasted almonds**

**Coconut rice pudding, pineapple, mango, toasted coconut & lemongrass syrup**

**Baked Normandy Camembert, croutons, quince jelly**

#### **VG-vegan V-vegetarian**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurized cheese may increase your risk of foodborne illness. Please ask your waiter if you require any information regarding allergies or intolerances  
All prices are inclusive of current VAT. A discretionary rate of 12.5% will be added to the bill