

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

Intermediate Plates

Burrata

Heritage Tomatoes | Honey | Baby Basil

Wood Pigeon

Heritage Carrots | Pickled Raspberries | Cauliflower Purée

Organic Quinoa (v)

Asparagus | Garden Peas | Edamame Beans | Chamomile Dressing

Principal Dishes

British Isle Cod

Spelt | Cornish Sea Forage | Brown Shrimp Nage

Gressingham Guinea Fowl Supreme

Seared Foie Gras | Macadamia Nut | Baby Vegetables

Green Vegetable Risotto (v)

Watercress | Garden Peas | Mascarpone

Sides of the Moment £6.00

Spinach with Pine Nuts & Raisins
Truffle Mashed Potato

Pommery & Honey Glazed Carrot
Triple Cooked Chips

vegan upon request (v)

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Desserts

Peanut & Salted Caramel Gianduja

Peanut Gianduja | Milk Chocolate Ganache | Maldon Sea Salt Caramel Ice Cream

Yuzu & Sesame Meringue Tart

Mirliton Sponge | Toasted Tahini | Yuzu Curd | Citrus Ice Cream

Sorbet & Ice-Cream

Selection of our Pastry Chef

Two Courses £36.00 | Three Courses £42.00

Food allergies and special dietary requirements can be catered for by our chefs. Please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergen substances and nutrition.

All prices include VAT at the current rate.

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