
TO START

Tempura cod cheeks - <i>Charred gem, yuzu, squid ink mayonnaise</i> (71 cal)	8.00
Jerusalem artichoke - <i>Salt baked artichoke, crumpet, truffle sauce</i> (472 cal) (VE)	9.00
Broccoli soup - <i>Almond, brighton blue, rosemary biscuit</i> (225 cal) (V)	7.00
Poussin - <i>Turnip, swiss chard, crispy skin</i> (490 cal)	12.50
Cured salmon & trout mosaic - <i>Matcha, sea herbs, pear & star anise purée</i> (294 cal)	11.50
Rabbit leg terrine - <i>Beetroot, sourdough, apple & carrot caramel</i> (271 cal)	12.00

TO FOLLOW

Roasted lamb rump - <i>Lamb fat carrot, lovage & anchovy pesto, goats curd</i> (1,280 cal)	30.00
Cornfed chicken - <i>Sweetcorn chowder, pearl barley, pickled onions</i> (1,488 cal)	22.50
Miso glazed kohlrabi - <i>Candied chilli, pak choi, black garlic yogurt</i> (650 cal) (VE)	20.00
Pan roasted cod - <i>Cauliflower, fennel jam, apple & dill beurre blanc</i> (1,164 cal)	28.00
Celeriac pithivier - <i>Madeira glazed salsify, chlorophyll mash, smoked celeriac puree</i> (1,890 cal) (V)	20.00
Braised beef cheek - <i>Crispy polenta, watercress, artichoke</i> (1,424 cal)	32.00

TO COMPLEMENT

Triple cooked chips (481 cal)	5.50
Cauliflower cheese (679 cal)	5.50
New potatoes, rosemary butter (279 cal)	5.50
Buttered kale, sumac, toasted almonds (182 cal)	5.50
Roasted broccoli, pine nuts, garlic & chilli dressing (297 cal)	5.50

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit.

Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details.

TO FINISH

Passionfruit parfait (461 cal) 8.50

Earl grey, crispy sponge, blood peach sorbet

Chocolate & raspberry dome (646 cal) 8.00

Almond praline, raspberry & lime sorbet

Pineapple carpaccio (643 cal) 10.00

Lime gel, coconut sorbet, spiced rum

Rhubarb baked cheesecake (497 cal) 9.00

Candied macadamia, red vein sorrel, crème fraiche ice cream

Apple & pear crumble (556 cal) 8.00

Fudge, brandy custard, macadamia & ginger

Selection of British regional cheeses (763 cal) 12.00

Chutney, biscuits, grapes

or

**Freshly brewed coffee, tea,
fruit infusions upon request**

From 2.95

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