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**TO START**

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<b>Tempura cod cheeks</b> - <i>Charred gem, yuzu, squid ink mayonnaise</i> (71 cal)	8.00
<b>Confit heirloom tomatoes</b> - <i>Black olive, vegan feta, basil</i> (388 cal) (VG)	9.00
<b>Chestnut mushroom velouté</b> - <i>Goats cheese tortellini, wild mushroom, toasted pine nuts</i> (176 cal)	8.00
<b>Smoked pigeon breast</b> - <i>Blackberry, compressed radicchio, parsnip purée</i> (254 cal)	12.00
<b>Cured mackerel</b> - <i>Buttermilk, cucumber, fresh citrus</i> (282 cal)	9.00
<b>Chicken leg terrine</b> - <i>Pickled salad, tarragon emulsion</i> (226 cal)	10.00

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**TO FOLLOW**

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<b>Roasted lamb rump</b> - <i>Lamb fat carrot, lovage &amp; anchovy pesto, goats curd</i> (1,280 cal) (GF)	30.00
<b>Cornfed chicken</b> - <i>Sweetcorn chowder, pearl barley, pickled onions</i> (1,488 cal)	22.50
<b>Miso glazed kohlrabi</b> - <i>Candied chilli, pak choi, black garlic yogurt</i> (650 cal) (VE)	20.00
<b>Pan fried sea bream</b> - <i>Pickled fennel, brown shrimp, saffron &amp; cider sauce</i> (620 cal)	24.50
<b>Seaweed gnocchi</b> - <i>Glaze apple, tempura enoki, ricotta espuma</i> (627 cal)	18.00
<b>Braised beef cheek</b> - <i>Crispy polenta, watercress, artichoke</i> (1,424 cal)	32.00

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**TO COMPLEMENT**

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<b>Triple cooked chips</b> (481 cal)	5.50
<b>Cauliflower cheese</b> (679 cal)	5.50
<b>New potatoes, rosemary butter</b> (279 cal)	5.50
<b>Smoked feta, pomegranate &amp; mint salad</b> (237 cal)	5.50
<b>Roasted broccoli, pine nuts, garlic &amp; chilli dressing</b> (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 10% 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.*

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**TO FINISH**

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**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*

**Strawberry panacotta** (410 cal) (VG) **8.50**

*Italian meringue, lemon balm, sable*

**Mango cheesecake** (466 cal) **9.00**

*Tarragon & mango compot, sherbet, blueberry ice cream*

**Apple & pear crumble** (556 cal) **8.00**

*Fudge, brandy custard, macadamia & ginger*

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**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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