

SET MENU

pea, mint and ricotta agnolotti,
spring vegetables, wild garlic sauce

pork belly, tomato kimchi, crispy skin

rump of lamb, braised neck, carrot, lamb jus

fillet of cod, brandade, confit egg yolk, sea vegetables

chocolate torte with raspberries and
with malt ice cream

muscat crème caramel with Agen prune

2 COURSES - £42

3 COURSES - £50