

STARTERS

Pea and Mint Soup

Herb crouton, chive oil (VG, GF*)

Ham Hock and Confit Leek Terrine

Burnt apple gel, lovage oil (GF, DF*)

Cauliflower

Confit egg yolk, truffle, pickled shallot (V, VG*, GF, DF)

Tempura Prawn

Roast carrot purée, fennel, lemon oil (GF)

MAINS

Open Fire Roasted Aubergine

Braised lentils, tomato fondue, goat's curd (GF, DF*, VG*)

Chicken Supreme

Carrot and swede mash, balsamic shallot, sage crisp (GF)

Pan-Fried Fillet of Salmon

Jerusalem artichoke, endive, trompettes (GF, DF*)

SIDES

Tenderstem Broccoli and Green Beans, Fries, Sautéed New Potatoes,
Truffled Cauliflower Cheese

£5

DESSERT

Rice Pudding

Blueberry compote, caramelised white chocolate (GF, DF*)

Dark Chocolate Fondant

Crème Fraiche (V)

Tiramisu

Selection of Cheese (V, GF*)

£3.50 supplement

£45.00 for three courses. £35.00 for two courses.



(V) Vegetarian, (VG) Vegan, (GF) Gluten Free. Items marked with an * indicate an alternative version is available. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens.

Detailed information on the fourteen legal allergens is available on request.

All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill; however, it can be removed at your discretion.