

Meat -

Guinea Fowl, yuzu mayonnaise, kohlrabi remoulade

Braised Pork belly, ginger, lemongrass, kaffir lime, pak choi

Shoulder of Lamb, heritage carrot, spiced chickpea, sumac

Braised Beef brisket, heirloom tomatoes, green chilli, coriander

Fish -

Miso glazed monkfish, pineapple and spring onion salsa

Cured and paté of Chalk stream trout, courgette, cucumber, dill oil

Seared scallop, giant couscous, watercress, verjus

Prawn dumpling, cauliflower, edamame beans, lime

Vegetarian -

'Ceaser' salad, black garlic, parmesan, sourdough crouton, pistachio

Pea and mint spelt 'risotto', pickled shallot, rocket

Baba ganoush, salt baked beetroots, hazelnut, purple sprouting broccoli

Homemade ricotta tortellini, artichoke, tarragon

Desserts -

Chocolate tart, raspberry, cocoa nib

Pistachio, lemon and olive oil cake, creme fraiche

Blueberry and almond cheesecake

Blackberry delice, macadamia

Warm sticky toffee pudding

*Please note, all ingredients are subject to availability, if an ingredient is unavailable a substitute will be made, by prior arrangement.
Vegan and other dietary requirements available upon request.*