







Chef's treat

homemade brioche, caramelised red onion butter. Truffle & potato galette, mushroom ketchup, Parmesan

Early season English asparagus

honey cured egg yolk, watercress emulsion, Parma ham crisp, raspberry vinaigrette

Pan roast scallop

pomegranate, chive beignet, saffron fennel, caviar, Champagne foam

Chicken supreme

chorizo farce, chard sweetcorn, wild garlic gnocchi, smoked paprika emulsion

Lemon & white chocolate

lemon curd, white chocolate aero, basil & milk foam crisp, limoncello syrup

Vegetarian Tasting Menu

£45

Chef's treat

homemade brioche, caramelised red onion butter. Truffle & potato galette, Parmesan & mushroom ketchup

Early season English asparagus

honey cured egg yolk, watercress emulsion, puffed potato, raspberry vinaigrette

Smoked celeriac

truffled ricotta, roasted hazelnuts, tarragon emulsion, pickled shimeji

Wild garlic gnocchi

apricot puree, sweet pepper relish, saffron braised fennel, roasted pine nuts

Lemon & white chocolate

lemon curd, white chocolate aero, basil & milk foam crisp, limoncello syrup

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present. Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free (GF) diet. Please ask a staff member for details.



