

37 **B**

**MENU 3 COURSES £37**  
**ADD BOTTOMLESS PROSECCO £15**

**STARTERS**

Soft organic hen's egg, winter black truffle, Cornish Kern

*Diary, egg*

Smoked octopus, Santarem cocoa sauce, blood orange, Winslade cheese

*Gluten, diary, mollusc*

Crispy rabbit, sake jus, peanut, kaffir lime

*Egg, dairy, gluten, sulphur dioxide, fish, peanut*

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**MAINS**

Blythburgh pork belly, forced rhubarb, Swiss chard, wild garlic

*Sulphur dioxide, egg*

Steamed Patagonian toothfish, leeks, verbena, turmeric

*Dairy, fish*

Cacio e pepe tortellini, wild mushroom, white asparagus

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**DESSERT**

Bokanoffee cake, salted caramel ice cream

*Dairy, egg*

Vanilla & strawberry parfait, coconut sable

*Dairy, egg, nut*

Selection sorbet & ice cream

*Dairy*