

37 B

2 COURSES £39

3 COURSES £45

5 COURSE – CHEF'S CHOICE TASTING EXPERIENCE £60

STARTERS

Organic Scotch hen's egg, black truffle, Cornish Kern *Dairy, egg, mollusc*

Veal sweetbread, wild mushroom, grapes, Szechuan pepper *Gluten*

Mackerel & kohlrabi gravlax, ginger, marigold from our garden *Fish, shellfish, sulphur dioxide*

Slow cooked octopus, organic burrata, Port wine *Dairy, gluten, sulphur dioxide*

♥ Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, dairy, sulphur dioxide*

MAINS

Matcha gnocchi, leek, minestrone broth, mixed herbs from our garden *Dairy, gluten, sulphur dioxide*

Black cod, coco Paimpol, pistachio & basil pesto *Gluten, sulphur dioxide, fish, nut, dairy*

Merryfield duck, rosemary polenta, pumpkin & quetsches *Sulphur dioxide, dairy*

♥ Bokan Bouillabaisse, ratte potatoes, rouille *Fish, crustacean, egg, sulphur dioxide*

♥ Rhug Estate organic lamb cannelloni, Burgundy style *Gluten, egg, sulphur dioxide*

DESSERTS

♥ Ask us for today's selection of artisan cheeses from Paxton and Whitfield,
Kumquat & jalapeno marmalade, homemade bread *Dairy, nut*

A selection of homemade ice cream & sorbet *Dairy*

Magnum ice cream, cookie dough, Caraibe choco *Gluten, dairy, egg*

Pear soufflé, chestnut ice cream *Gluten, dairy, egg, nuts*

Apple tarte tatin, celeriac & truffle ice cream *Gluten, dairy, egg*

SIDES

Sautéed seasonal vegetables **5.00**
Farmers salad **5.00**

Mash potato **5.00**
Black truffle mash potato **8.00**

Triple cooked fries **5.00**

All prices are in pounds Sterling and inclusive of VAT at the current rate. A discretionary 12.5% service charge will be added to your bill. Meat weights are approximate uncooked weights. (v) Suitable for vegetarians.

Fish dishes may contain bones and all of our game are wild and may contain shot. Food allergies and intolerances: Please speak to our staff if you suffer from an allergy or intolerance or would like more information on dish ingredients and allergens.