

37 B

2 COURSE MENU £39
3 COURSE MENU £45
7 COURSE TASTING EXPERIENCE £79



STARTERS

Langoustines, white asparagus, raspberries, buckwheat *Gluten, egg, shellfish*

Clam chowder, sushi rice, scallops, Wagyu A4, Sturia Baeri caviar *Sulphur dioxide, shellfish*

Lentils & perugine sausage, Bokan primavera, extra virgin olive oil *Sulphur dioxide*

Stuffed tomato, Burratina, courgette, peach, pesto *Dairy, sulphur dioxide, nut, peanut*

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

MAINS

Almond & elderflower ravioli, hens of the wood, asparagus mousse *Dairy, gluten, sulphur dioxide, egg, nut*

Red mullet, English & chick peas, cherry vinaigrette *Sulphur dioxide, shellfish, dairy, gluten, sesame*

Corn-fed chicken breast, Romaine salad crust, Caesar condiment, sweet corn *Sulphur dioxide, dairy, gluten, fish, egg*

♥ Bokan Bouillabaisse, potato fondant, rouille *Fish, shellfish, 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, Apricot & lavender chutney, homemade bread *Gluten, dairy, sulphur dioxide*

A selection of homemade ice cream & sorbet *Dairy*

Wild strawberries, sugar snap peas, green tea *Dairy, egg*

Alphonso mango, fennel praline, Tellicherry peppercorns *Gluten, dairy, egg*

Magnum ice cream, cookie dough, Feuillantine, Carabe choco *Gluten, dairy, egg, nut*

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**