

37 B

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



STARTERS

Jumbo langoustine & white asparagus, raspberries, buckwheat *Gluten, Shellfish, Sulphur dioxide*

Clam chowder, sushi rice, scallops, Wagyu A4, Sturia Ocsietra caviar *Sulphur dioxide, Shellfish, Fish*

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

Burratina, Tomatoes, courgette, peach, pesto *Dairy, Sulphur dioxide, Nut, Gluten*

♥ 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, Fish, 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, Gluten*

♥ Rhug Estate organic lamb cannelloni, Burgundy style *Gluten, Egg, Sulphur dioxide, Dairy*

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, Caraibe 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**