

37 B

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



STARTERS

John Dory gravlax, sweet corn, pomegranate *Fish, Sulphur dioxide*

Josper grill shellfish, chorizo, pear *Sulphur dioxide, Shellfish, Gluten*

Wild boar tartare, fig leaves, walnut, grissini, Ossau Iraty *Sulphur dioxide, Egg, Gluten, Dairy, Nut*

Beetroot, gyoza, sesame *Sulphur dioxide, Soy, Sesame, Gluten, Egg*

♥ Foie gras brioche, Bramley apple, lovage, hibiscus *Gluten, Dairy, Sulphur dioxide*

MAINS

Forest millefeuille, wild mushrooms, nuts, pearl barley *Gluten, Sulphur dioxide, Nuts, Dairy*

Confit hake, beef tongue, cauliflower, Ocsietra Sturia caviar *Sulphur dioxide, Fish, Dairy*

Wood pigeon & quail, squash, citrus, green peppercorn *Sulphur dioxide, Egg, Dairy*

♥ Bokan Bouillabaisse, potato, fennel, rouille *Fish, Shellfish, Egg, Sulphur dioxide, Gluten*

♥ Rhug Estate organic lamb, 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*

Honey, pearl barley, juniper *Dairy, Egg, Gluten*

Fig Pavlova, goat cheese, pine nut ice cream *Dairy, Egg, Nut, Sulphur dioxide*

Magnum ice cream, cookie dough, Araguani choco *Gluten, Dairy, Egg*

SIDES

Ratatouille **5.00**
Farmer's salad **5.00**

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

Triple cooked fries **5.00**