

# 37 B

2 COURSE MENU £45  
3 COURSE MENU £55  
7 COURSE TASTING EXPERIENCE £89



## STARTERS

Mackerel sushi, white asparagus, nori *Fish, Sulphur dioxide, Gluten*

Scallops, grapefruit, sabayon *Sulphur dioxide, Shellfish, Gluten, Egg, Dairy*

Veal sweet bread & osso buco, mandarin, curry *Sulphur dioxide, Gluten, Egg, Dairy*

Organic steamed Hen's egg, courgette, black garlic & ham *Sulphur dioxide, Gluten, Egg*

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

## MAINS

Cannelloni, spinach, sheep ricotta, hazelnut *Sulphur dioxide, Dairy, Gluten, Egg*

Monkfish, N'duja, spring vegetables *Sulphur dioxide, Fish*

Rabbit tagine, nettles, peas & broad beans ragu *Sulphur dioxide, Egg, Dairy, Gluten, Sesame*

♥ Blue lobster risotto, saffron, beef marrow *Shellfish, Egg, Sulphur dioxide, Gluten, Dairy*

♥ Hereford beef rib in 2 ways, panisse, bearnaise *Gluten, Egg, Sulphur dioxide, Dairy*

## DESSERTS

Ask us for today's selection of artisan cheeses from Paxton and Whitfield, blood orange & pomegranate chutney, homemade bread *Gluten, dairy, sulphur dioxide*

A selection of homemade ice cream & sorbet *Dairy*

Strawberry Gariguettes, rhubarb, yogurt & basil *Dairy, Egg, Gluten*

Chocolate, frangipane, pear *Dairy, Egg, Gluten, Nut, Sulphur dioxide*

♥ Bokannoffee *Dairy, Egg, Gluten, Nut*

## SIDES

Winter grilled vegetables **5.00**

Mash potato **5.00**

Finger potato terrine **6.50**

Black truffle mash potato **8.00**