

37 B

2 COURSE MENU £49
3 COURSE MENU £59
7 COURSE TASTING EXPERIENCE £99



STARTERS

- Seabream carpaccio, saffron & panisse *Egg, Sulphur dioxide*
- Crab meat, barattiere cucumber, summer dressing *Sulphur dioxide, Shellfish*
- Veal sweet bread, wild mushroom parfait & Pecan nuts *Sulphur dioxide, Nuts, Egg, Dairy*
- Organic steamed Hen's egg, courgette, black garlic & ham *Sulphur dioxide, Gluten, Egg*
- Beef filet tartare, nasturtium, white gooseberry *Gluten, Sulphur dioxide, Egg*

MAINS

- Bokan Parmigiana, San Marzano tomato, olives, marjoram *Sulphur dioxide, Dairy, Gluten, Egg, Nuts*
- Line caught Cod, borlotti beans, mussels, Alsace bacon, tagette *Sulphur dioxide, Fish, Gluten, Dairy, Shellfish*
- Rabbit tagine, peas & broad beans ragu *Sulphur dioxide, Egg, Dairy, Gluten, Sesame*
- Turbot, sea broth, kohlrabi kimchi, baby carb tempura Shellfish *Egg, Sulphur dioxide, Dairy, Sesame*
- Rhug Estate Lamb saddle, fregola, almond & verbena *Gluten, Sulphur dioxide, Dairy, Nuts*

DESSERTS

- Ask us for today's selection of artisan cheeses from Paxton and Whitfield, chutney of the day, homemade bread *Gluten, dairy, sulphur dioxide*
- A selection of homemade ice cream & sorbet *Dairy*
- Elderflower parfait, Honey & Apricot *Dairy, Egg, Gluten*
- Honey moon pillow, chocolate mousse, cardamom *Dairy, Egg, Gluten*
- Bokannoffee *Dairy, Egg, Gluten, Nut*

SIDES

- Winter grilled vegetables **6.00**
- Mash potato **6.00**
Black truffle mash potato **9.00**
- Finger potato terrine **7.50**