



SEASONAL 9 COURSE DINNER MENU

DUCK AND CHERRIES



CRAB AND SWEETCORN CROUSTADE TART



BUTTERMILK BRIOCHE

Cultured butter



CAULIFLOWER CHAWANMUSHI

Coolea cheese, Beurre noisette and fermented garlic



WHIPPED SHEEP'S MILK AND ELDERFLOWER RICOTTA

Preserved gooseberries and rye sour dough crouton



BUTTER POACHED MONKFISH

Whey cooked cipollini onions and cobnuts



GUINEA FOWL WITH GIROLLES

Carrots, agnolotti and sauce Vin Juane



FIG, GOAT'S CURD AND BLACK OLIVE SABLE



MANJARI CHOCOLATE MILLEFEUILLE

Lemon verbena and poached pears

110

The 9-course menu is available Wednesday to Saturday for both the lunch and dinner occasion



AA Rosette Award for Culinary Excellence

Please inform us of any allergens at booking stage as modifications cannot be made on the day.
Menu occasionally may be subject to change. A discretionary 10% is added to all bills.



SEASONAL 9 COURSE VEGETARIAN DINNER MENU

BEETROOT AND CHERRIES



SWEETCORN AND CREME FRAICHE CROUSTADE TART



BUTTERMILK BRIOCHE

Cultured butter



CAULIFLOWER CHAWANMUSHI

Coolea cheese, Beurre noisette and fermented garlic



WHIPPED SHEEP'S MILK AND ELDERFLOWER RICOTTA

Preserved gooseberries and rye sour dough crouton



SALT BAKED CELERIAC

Fermented celeriac sauce and whey cooked cipollini onions



POT ROASTED BUTTERNUT SQUASH WITH GIROLLES

Carrots, agnolotti and sauce Vin Juane



FIG, GOAT'S CURD AND BLACK OLIVE SABLE



MANJARI CHOCOLATE MILLEFEUILLE

Lemon verbena and poached pears

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