

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

OUR BREAD  
Hendo's butter

### To Start...

HAND DIVED ORKNEY SCALLOP  
rhubarb kimchi, smoked kohlrabi, rhubarb  
Dashi.  
(£5.00 Supplement)

"HOT POCKET"  
smoked ham hock, Black Cow cheddar mousse,  
tomato chutney, Iberico ham

BBQ CARROT RISOTTO  
fermented barley risotto, lardo  
& carrot top pesto

COURGETTE FLOWER  
ricotta stuffed tempura courgette flower &  
courgette & basil broth



### To Follow...

CORNISH SEA BASS  
BBQ white asparagus, saffron potatoes,  
smoked butter and whey sauce, Isle of  
Wight tomatoes

PACKINGTON FARM CHICKEN  
chicken fat focaccia, harissa leeks, confit  
garlic mayonnaise & caramelised leeks

LEMON & RICOTTA DUMPLINGS  
braised fennel, broad beans, burnt lemon,  
sorrel beurre blanc

RACK OF DERBYSHIRE LAMB  
slow cooked lamb neck, labneh, triple  
cooked Jersey Royal, wild garlic salsa verde,  
English asparagus  
(£10.00 Supplement)

### SIDE - £5.00

Seasonal Greens sprouting broccoli &  
peas

### Riverside Cheeseboard... before or after, the choice is yours

(£20 supplement per board)

Tunworth, Godminster Black Truffle Cheddar,  
Dovedale Blue & Golden Cross Goats Cheese  
with homemade crackers & our chutney

### To Finish...

AMALFI LEMON POSSET  
fennel pollen meringue & raspberry ice cream

BULLION CHOCOLATE  
caramelised banana, chocolate crumb  
& banana ice cream

PASSIONFRUIT MILLE-FEUILLE  
passionfruit cremeux, caramelised white chocolate, mango  
ice cream & compressed lychee

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY  
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE  
IS ADDED TO ALL FOOD & DRINK