

JULY & AUGUST SET MENU

Enjoy three courses for £40 per person Add a wine flight for £20 per person (125ml)

STARTERS

BAKED HALF SHELL SCALLOP £10

kohlrabi, cucumber & dill (GFA, DF)

BEEF TARTARE £12

sourdough beef dripping croute & black garlic (GFA,DF)

SMOKED CAULIFLOWER & TRUFFLE TART £10

pickled onion & sorrel (VEA, GF, DFA)

Wine flight: Muscadet de Sevre et Maine

MAINS

WHOLE PLAICE EN PAPILLOTE £23

buttered new potatoes, fennel & orange (GF,DF)

CHARD HISPI CABBAGE £20

maple & miso butter, spinach, radish and a herb crumb (VEA,GF,DF)

HAY ASH BEEF £26

carrot, pomme dauphine, leeks & red wine sauce £26 (GF)

Wine flight: Your choice of

Entreflores Albariño or Chateau Agardens Bordeaux Superieur

DESSERTS

PASSION FRUIT CURED TART £10

clotted cream & raspberries

WARM BANANA BREAD £10

coconut ice cream & rum soaked pineapple (VE, DF)

DARK CHOCOLATE DELICE £10

honeycomb (GF)

Wine flight: Pedro Ximénez

TASTING MENU FOR TWO

Enjoy a taste of the full menu with two fresh oysters for £80

Please make a member of the team aware of any allergies or dietary requirements (GF- Gluten Free GFA - Gluten Free Available DF - Dairy Free DFA - Dairy Free Available V - vegetarian VE- Vegan, VEA - Vegan Available)