

SPRING DINNER MENU

FRIDAY & SATURDAY EVENINGS 5:30 - 8:30

STARTERS

Cod Rillettes, Mint & Pea Panna Cotta, Toast £13

Pork & Prawn Wontons, Tom Yum, Nam Jim £13

Confit Chicken & Leek Terrine, Wild Garlic Emulsion & Pickled Kohlrabi £13

Scotch Egg, Mustard Mayo & Dressed Leaves £10

Fishcake, Fermented Chilli Butter, Daikon Radish & Coriander £13

Whipped Goat's Cheese, Beetroot, Pomegranate Molasses, Crouton £12.50 (V)

MAIN COURSES

Pork Fillet, Broccoli, Pine Nut, Shoulder Bon Bon, Black Garlic & Dauphinoise Potatoes £30

Chicken Supreme, Wild Garlic Velouté, Peas, Lettuce, Spinach & Crushed Potatoes £29

Coley, Lobster & Lemongrass Bisque, Burnt Hispi Cabbage & Crushed Potatoes £29

10oz Sirloin, Café de Paris Butter, Beef Fat Mushrooms, Dressed Leaves & Fries £39.50

Roast Hispi Cabbage, Vintage Cheddar, Wild Garlic, Crispy Onions & Crushed Potatoes £22 (V)

EXTRAS FOR THE TABLE: £6

Spring Greens, Coriander & Lemon

Tripled Cooked Potato Cubes, Rosemary & Garlic

DESSERTS

Passion Fruit Posset, Mango & White Chocolate £8.50

Chocolate Mousse, Salted Caramel, Coconut Ice Cream £8.50

Blackberry Bakewell Tart, Bay Leaf Ice Cream £8.50

please make your server aware of any allergies or intolerances. We cannot guarantee the absence of traces.

CORKAGE = £6 PER LARGE BOTTLE