



## March 2024 A La Carte Menu

### Oysters.

Choose from: Plain | Chilli & coriander | Ponzu & chive | Shallot vinaigrette  
£3.5 each or 10 for £30

### Starter

Twice baked trufflyn cheese souffle, chestnut mushrooms, goats cheese cream (V) £12

Duck egg, wye valley asparagus, peas, wild garlic, gruyere, roscoff (V) £14

Soy glazed short rib, sesame rice noodles, chilli, spring onion, coriander, wakame £15

Squab pigeon breast, leg spring roll, carrot, fondant potato, crispy wild rice £14

Tuna tartare, yuzu ponzu, avocado, cucumber, yuzu sorbet, coriander £15

Lobster tortellini, basil, bisque, isle of wight tomatoes £16

Beetroot, wild mushroom, sour apple, lemon balm, fennel (Vg) £11

### Main

Lamb saddle, wye valley asparagus, feta, brioche, harissa shoulder, capers, peas £28

Beef shin, roscoff, broccoli, burts blue cheese potatoes, gremolata, jus £28

Beef wellington, kale, pine nut & red onion, potato hash chips, jus £32

Poussin breast, crispy parmesan wing, confit sumac leg, wild garlic, thyme potato gratin, hispi, orzo £26

Coal pink fir apple potatoes, purple broccoli, za'atar labneh, seaweed caviar, wild garlic, white truffle (V) £22

Thai spiced romanesco, coriander, coconut, raisin, green peppercorns, basil, onion bhaji (Vg) £20

Loch Duart Salmon, buttermilk, cucumber, heritage tomatoes, radish, caper, dill, sea herbs £26

Stone bass, kale, samphire, dill mash, caviar, clam cream £25

### Dessert

Manjari chocolate souffle, pistachio & white chocolate tuile, blood orange sorbet (V) £12

Brioche feuilletée, caramelised apple, buttercream, maple, hazelnut (V) £12

A selection of cheese, chutney and crackers (V) £14

Forced yorkshire rhubarb, custard, raspberry macaron, croissant ice cream £12

Amalfi lemon posset, meringue, lavender, earl grey ice cream £11

Amatika 35% white chocolate ganache, coconut sponge, pineapple, passionfruit sorbet (Vg) £10

Please ask your server for allergy information.

Please be aware that we use the freshest, locally sourced ingredients, where possible. As a result, there may be amendments made to dishes based on availability and quality of produce.