



Starters



DUCK BONBON

Spiced carrot purée, crispy kale and tomato chutney

HAZELNUT HUMMUS ^{VG}

Roasted hazelnuts, house pickles, toasted sourdough

BRITISH PORK BELLY

Black pudding, crackling, chorizo, smoked cannellini bean purée

KING PRAWNS

Spinach, chilli, lemon & butter sauce, toasted sourdough

TRUFFLE POTATO CROQUETTES ^{VG}

Mustard & beetroot purée, truffle aioli



Mains



ROAST FREE-RANGE CHICKEN BREAST

Buttered leeks, chicken bonbon, black caviar and sorrel sauce

SIRLOIN STEAK 300G

Skin-on fries, peppercorn sauce or chimichurri

Upgrade to Fillet Steak £10

SLOW-ROASTED PORK BELLY

Braised pork cheek, black pudding, spiced sweet potato purée, crackling, port jus

GRILLED SEA BASS FILLETS

Potato pavé, gremolata, black caviar and saffron sauce

BBQ CELERIAC STEAK ^{VG}

Spiced carrot purée, grilled asparagus, crispy cauliflower wings & smoked almond romesco sauce

BLACK TRUFFLE-STUFFED GNOCCHI ^V

Crispy kale, porcini cream sauce and grated British farmhouse cheese



Desserts



STICKY TOFFEE PUDDING ^V

Served warm with vanilla ice cream

MANGO & PASSIONFRUIT CHEESECAKE ^V

Coconut ice cream

APPLE & BLACKBERRY CRUMBLE ^{V GF}

Bramley apples & blackberries, raspberry crumble, custard ice cream & warm vanilla custard

ICE CREAM ^{GF}

2 scoops. Choose from:

Vanilla ^V | Custard | Dark Chocolate ^V | Pomegranate Sorbet ^{VG}

V Suitable for vegetarians • VG Suitable for vegans

Price is per person. An optional 12.5% service charge is added to your bill. 100% of the service goes to the staff. Please advise us of any special dietary requirements. While we do our best to reduce the risk of cross-contamination, we cannot guarantee any of our dishes are free from allergens.