

A LA CARTE

Starters

Sorpresine <i>Burnt Flour Pasta - Delica Pumpkin - Mere Ricotta - Marmite Emulsion</i>	17
Hand Dived Scallops <i>Puy Lentil Ragout - Alsace Bacon - Pickled Celery - Parsley Oil</i>	19
Dirty Potato <i>Crispy Baked Potato - Braised Tendon - Smoked Herring - Black Trumpet Mushroom</i>	16
Gressingham Duck <i>Manuka Smoked - Agen Prunes - Pistachio & Shallot Crumb - Watercress Emulsion</i>	18
Soft Shell Crab <i>Bramley & Coriander - Mere Sriracha - Pickled Celeriac - Apple Puree</i>	17

Mains

Lobster <i>Butter Poached - Crispy Knuckle - Peanut Sauce - Heritage Carrots - Coconut</i>	43
John Dory <i>Pan Roasted - Potato & Fennel - Black Garlic Rouille - Bouillabaisse Sauce</i>	35
Poussin <i>Baked Hay Salt Crust - Pressed Leg - Corn Bread - Roast Chicken Sauce</i>	34
Saddleback Pork <i>Roast Loin - Braised Gem - Quince - Black Pudding - Calvados Sauce</i>	31
West Country Venison <i>Tomahawk - Pickled Hispi - Fermented Blueberry - Juniper Venison Sauce</i>	36
Chestnut <i>Chestnut Puff - Caramelised Root Vegetables - Spinach Custard - Parsnip Mousse</i>	24

Desserts

Blackberry & Pistachio <i>Sweet Pastry Tart - Blackberry Compote - Whipped Pistachio Ganache</i>	12
Hokey Pokey <i>Manjari Cremeux - Salted Toffee - Honeycomb Ice Cream - L&P Gel</i>	13
Apple <i>Tart Tatin - Caramelised Apple Crisp - Mere Kefir Ice Cream</i>	12
Lavazza Coffee & Peanut Butter <i>Chocolate Dacquoise - Whipped Ganache - Coffee Cremeux</i>	12
Cheese <i>Selection of Four Artisan Cheeses - Dehydrated Grapes - Black Apple</i>	14.50
Coffee or Tea <i>Mere Chocolates</i>	4.75

VAT is included. A discretionary service charge of 12.5% will be added to your bill.

Please advise a member of staff if you have any food allergies.