

## Signature

Spiced lamb and prune beignet, smoked onion, garden herbs  
Smoked tartlet of sea trout, N25 Oscietra caviar  
Duck liver, preserved fig, fig leaf toasted brioche

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### Garden beetroot

smoked eel, horseradish

### Semolina and barley sourdough

extra virgin olive oil and honey butter

### Warm Rosscarbery pork jelly

Coolea cheese, Bramley apple, nasturtium

### Cured Cornish mackerel

N25 Oscietra caviar, tahini, spiced harissa nage

### Seared Orkney scallop 'Marocaine'

green chilli, kohlrabi, lemon

### Roast Yorkshire duck

'zaalouk'

### Strawberries and cream

### English saffron

nadorcott, Mayan Red 40% chocolate, coriander

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English breakfast tea

Irish coffee

Moroccan mint tea

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### The cheese trolley

(optional extra course, £20 supplement)

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-alcoholic pairing  
(Additional £100 per person)

## Signature - Vegetarian Menu

Mushroom beignet, smoked onion, garden herbs  
Tartlet of celeriac, apple, chestnut  
Potato, 24-months aged Comté, IPA gel

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**Garden beetroot**  
horseradish

**Semolina and barley sourdough**  
extra virgin olive oil and honey butter

**Warm butternut squash**  
smoked squash, cave-aged cheddar

**Spiced nage**  
cucumber, turnip, tahini, harissa

**Mushroom ziti**  
tarragon

**English kohlrabi**  
vin jaune, wild garlic

**Strawberries and cream**

**English saffron**  
nadorcott, Mayan Red 40% chocolate, coriander

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English breakfast tea  
Irish coffee  
Moroccan mint tea

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**The cheese trolley**  
(optional extra course, £20 supplement)

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-alcoholic pairing  
(Additional £100 per person)

## Signature - Pescatarian Menu

Mushroom beignet, smoked onion, garden herbs  
Smoked tartlet of sea trout, N25 Oscietra caviar  
Potato, 24-months aged Comté, IPA gel

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### Garden beetroot

smoked eel, horseradish

### Semolina and barley sourdough

extra virgin olive oil and honey butter

### Warm butternut squash

smoked squash, cave-aged cheddar

### Cured Cornish mackerel

N25 Oscietra caviar, tahini, spiced harissa nage

### Seared Orkney scallop 'Marocaine'

green chilli, kohlrabi, lemon

### Dover sole

roast mushroom, white asparagus, wild garlic

### Strawberries and cream

### English saffron

nadorcott, Mayan Red 40% chocolate, coriander

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English breakfast tea

Irish coffee

Moroccan mint tea

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### The cheese trolley

(optional extra course, £20 supplement)

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-alcoholic pairing  
(Additional £100 per person)

## Signature - Vegan Menu

Mushroom beignet, smoked onion, garden herbs  
Tartlet of celeriac, apple, chestnut  
Tartlet of English kohlrabi, almond

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**Garden beetroot**  
horseradish

**Semolina and barley sourdough**  
extra virgin olive oil

**Warm butternut squash**  
smoked squash

**Spiced nage**  
cucumber, turnip, harissa

**Seasonal mushroom salad**

**English kohlrabi**  
vin jaune, wild garlic

**Gariguette strawberries**

**English saffron**  
nadorcott, coriander

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Sweets

£140 per person

Signature wine pairing  
(Additional £140 per person)

Prestige wine pairing  
(Additional £210 per person)

Non-alcoholic pairing  
(Additional £100 per person)