



Carte Blanche

Dinner: Monday – Thursday 5.30pm – 9.15pm, Sunday 5.30pm – 9pm / Lunch: Friday - Saturday 12pm – 3pm

2 Courses 38 / 3 Courses 46

Starters

Charred Sweetcorn, Miso Emulsion & Summer Vegetable Salsa (V) (GF))

Bream Ceviche with Lemon Juice, Capers, Dill Emulsion, Shallots & Cucumber (VG) (GF) (N)

Tuna Tartare, Avocado Mousse, Mango, Fried Quinoa, Sesame (DF) + 3 supplement

Beef Carpaccio, Herb Emulsion, Pickled Mustard Seed, Watercress & Shallots (GF) + 4 supplement

Duck Roulade, Smoked Blackberry Gel, Pickled onion, Rocket puree & Bread crispbread (DF)

Main

Roasted Cauliflower Steak, Soy Cashew Nut, Beetroot Emulsion, Charred Shallots, Garlic & Kale (V)

Chicken Supreme, Peas, Jersey Royals, Charred Spring Onion, Herb Velouté & Summer Truffle (GF)

Sirloin Steak, Dauphinoise, Wild Mushroom, Rainbow Chard & Red Wine Jus. (MR) (GF) + 6 supplement

Market Fish with Risotto, Preserved Lemons, Prawn Emulsion, Crayfish and Spinach (GF)

Pork Belly, Sweetcorn Puree, Butternut Squash, Cavolo Nero, Burnt Onion & Red Wine Jus. (GF)

Sharing Main

500g Sharing Steak for Two** +12 supplement per person, Max. 2

Served with a Choice of one Side Order

Sides

Focaccia & Whipped Truffle Butter (V)	6	Organic Salad, Seasonal Dressing & Feta	7
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Duck Fat Roasted Potatoes & Herbs (DF) (GF)	6	Buttered Green Beans & Roast Almonds (V) (GF)	7
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Dessert

Poached Peach, Whipped Cream, Rosemary and Strawberry Gel (GF)

Eton Mess, Summer Berries, Chantilly Cream, Meringue (GF)

Dark Chocolate Mousse, Vanilla Ice-cream, Olive Oil and Sea salt (GF)

Cheese Selection, Quince Jelly, Oatcakes (GF) +4 supplement

Tomme de Chèvre (Pasteurised Goat's Milk) / Comté (Unpasteurised Cow's Milk) / Bleu des Basques (Pasteurised Ewe's Milk) / Delice de Bourgogne (Pasteurised Cow's Milk)

** - Gluten Free upon request

A discretionary 12.5% service charge will be added to your bill. Game may contain shot.