



TO START

Spring Heritage Carrots (GF) (VE)

spiced chickpeas • sesame • black shallot • parsley

18

Scallop Ceviche (GF)

green mango • Szechuan • chives

26

Veal Sweetbread (GF)

smoked eel • celeriac • black garlic

27

Lobster & Sea Urchin Raviolo

quince • squid • spiced shellfish broth

29

Wye Valley Asparagus (GF)

Alsace bacon • morels • asparagus tart • 36-month aged Comté

24

Balsamic Marinated Beetroots (GF) (VE)

horseradish • cashew nuts • soil • shimeji

21



TO FOLLOW

Caramelised Celeriac (GF)(VE)

chanterelles • coffee • pickled celeriac
28

Poached Cornish Halibut (GF)

white asparagus • Jersey Royal potatoes • smoked chicken • samphire
36

Rhug Estate Rack of Lamb

wild garlic yoghurt • gem lettuce • peas • almonds
46

BBQ Monkfish

grilled avocado • basil • lime • Tosazu vinegar
40

Roasted Challans Duck Breast (GF)

grapefruit • red endive • Madeira • pine
40

Cappelletti (V)

ricotta • lemon verbena • violet artichoke • pine nuts
29

SIDES

Baby Potatoes with Mint & Chives (GF)(V) • 6

Mixed Leaves with Honey-Mustard Dressing (GF)(V) • 6

Quinoa, Tomato, Fennel & Olives (GF)(VE) • 8