

CHEF'S MARKET MENU

2 COURSES - 39

3 COURSES - 45

TO START

Shrub farm golden beetroot, ginger & yuzu soup

Ceviche of Cornish sea bream, blood orange, radish & pomegranate

Grilled purple sprouting broccoli, poached cacklebean egg & mojo verde

TO FOLLOW

Dovetale chopped detox salad, grains, roots & avocado dressing

Roasted Somerset chicken & shiitake mushroom broth

Steamed Loch Duart salmon, ruby grapefruit, edamame & Bibb lettuce

SIDES

Creamed potatoes 8

Dovetale fries 8

Grilled baby parsnips, yeast butter & buckwheat 8

Green herb salad 8

TO FINISH

Madagascan vanilla, poached pears & pecan praline

'Egg & soldiers', lime, mango & coconut 'egg' & caramelised brioche

Neal's Yard dairy British cheeses

Should you have any food allergies, intolerances or dietary restrictions please let our team know when placing your order.

A £5 cover charge per person applies.

A discretionary service charge of 15% will be added to the total bill.

All our prices are inclusive of VAT.

The paper used here is fully recycled and biodegradable.

Illustration: Nina Fuga

