

Summer Dinner Menu

To Start

Heritage Tomato salad (v) – smoked burrata, wild garlic oil, basil pesto, quinoa crisp

Grilled Asparagus (v) – quail egg, truffle hollandaise, pickled shimeji, black olive powder, croute, black garlic

Pressed Smoked Ham hock Terrine – Piccalilli veg, mustard, black garlic puree

Blow torched Mackerel – heritage tomato, mooli, apple, caviar, basil, dill oil

Beetroot Cured Chalk Stream trout – apple & horseradish cream, pickled kohlrabi, avocado, sea buckthorn

Main course

Panfried Chicken Breast – caesar salad, quail egg, creamy polenta, pancetta bacon, red wine jus

Roasted Atlantic Cod – provencal veg, sago crisp, herb oil, tomato sauce

Dry Aged Beef Fillet steak – fondant potato, broccoli, baby onion, peppercorn sauce (Supplement £ 12.50)

Canon Of lamb – lamb shoulder tart, English pea and broad bean, chard, black garlic, mint jus

Fresh English Pea and mint Tortellini (v) – sage, pea velouté, parmesan cheese, goat curd, herb oil

Sides

Mashed Potato £ 4.50 Chard and spring cabbage & Bacon £ 4.50 Steamed Vegetables £ 4.50 Mixed Leaves Salad with Pomegranate £ 4.50 Hand Cut Chips £ 4.50 Creamy Polenta £ 4.50



To Finish

70% Chocolate Avalanche – chocolate ganache, chocolate sauce, honeycomb, pistachios ice cream

Lemon and Lovage Tart - lovage sorbet, sable crumble, Italian meringue

Chocolate Fondant – salted caramel sauce, gochujang and chocolate, honeycomb ice cream

Eton mess - vanilla ice cream, English strawberry, Italian meringue, Chantilly cream

Farmhouse Selection of Cheese - celery, grapes, chutney, artisan crackers

£41.50 two-course

£48.50 three-course

An optional 12.5% gratuity will be added to your final account and distributed amongst all the staff. Guests with food allergies are encouraged to advise a staff member if they have concerns before ordering. Some foods contain nuts, shellfish, or other foods which can cause allergic reactions. We will not accept liability for adverse reactions to food consumed.

