

Dinner

Cauliflower tart, pickled walnut
Rosti, whipped cod roe

Sourdough, butter

To Start

Asparagus, pea and jersey royal salad, slow cooked egg

or

Seabass Crudo, Isle of wight tomato romesco, fennel and cucumber gazpacho, sriracha

Main Course

Lamb saddle, braised neck, stuffed morels, asparagus, wild garlic

or

Confit halibut, yeasted cauliflower, spring onion, scraps, fish jus

Cheese Course

Supplement £20 – for two to share.

Selection of British cheeses, caramelised apple, chutney, lavash

To Finish

Elderflower parfait, All Angels strawberries, meringue, bee pollen

or

Warm chocolate mousse, hazelnut, buttermilk, Jerusalem artichoke