

Tasting Menu

Lamb croustade
Spennwood gougère

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Crab pudding

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Spring vegetable tartlet

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Chicken Caesar salad

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Sourdough, butter

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Orkney scallop, asparagus, pickled rhubarb, XO sauce

Main

Lamb saddle, braised neck, stuffed morel, asparagus, wet 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

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Vanilla ice cream, rhubarb, brown butter madeleine

Dessert

Elderflower parfait, All Angels strawberry, meringue, bee pollen

Or

Warm chocolate mousse, hazelnut, buttermilk, Jerusalem artichoke

£120