

## Snacks

### Bread

Fennel pollen laminated brioche, garden herb butter

### Starters

Pigeon on toast, smoked celeriac, parsley, date, pigeon treacle

Scallop, Jerusalem artichoke, apple, marigold, roe sauce

Goat's cheese, pear, chicory, croutons, frisée, ajo blanco

### Intermediate

Gambero Rosso prawn, tomato & jalapeño, melon, olive bread

### Mains

Lamb, sweetbread, tartare, pea, onion, mint infused sauce

Wild turbot, cauliflower, mushroom, trout roe, vin jaune

Hispi cabbage, smoked ewes curd, black garlic, watercress

### Tête de Moine

Red wine figs, candied walnuts, Baron custard, malt loaf

£15.00 supplement

### Pre dessert

Bay leaf ice cream, strawberry, early harvest olive oil

### Dessert

Coffee and chocolate mousse, cocoa nib, Pedro Ximénez, banana

Caramelised puff pastry, stem ginger, orange, rhubarb sorbet

### Squeeze them ins

## Chef's Table - £165

We take every precaution in preparing each dish, but fish or shellfish may contain small bones or shell and game may contain shot. Allergen information by dish is available on request. Whilst we have kitchen protocols in place to address the risk of cross-contamination of allergens, and our chefs will take extra time to ensure precautions are taken, we cannot guarantee their total absence in our dishes.

A discretionary service charge of 13.5% will be added to your bill.