

NOT BOUND BY THE SEASONS, BUT INSPIRED BY THEM

Drawn from the Sea | Raised in the Fields | Foraged from the Earth

INTERMEDIATE PLATES

Cornish Crab

Burnt Lemon | Avruga Caviar | Blini

Foraged Cresses & Nuts (v)

Spelt | Peach | Demerara Emulsion

Buffalo Milk Burrata

Isle of Wight Tomato | Basil | Golden Raspberry

PRINCIPAL DISHES

Pan Seared Peterhead Cod

Smoked Roe | Brassicas | Burnt Mussel Fumet

Crayfish Linguine

Confit Leek | Parmesan | Lobster Emulsion

Summer Truffle Risotto (v)

Shropshire Blue | Scottish Girolle | Mousseron

Sides of the Moment 6

Somerset Peas & Pickled Onions

Truffle & Chive Mashed Potato

Duck Fat & Rosemary Chips

Pommery & Honey Glazed Carrot

Almond & Chili Charred Broccoli

Chervil & Dill Cucumber Salad

Raspberry & Isle of Wight Tomato

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DESSERTS

Morello cherry

Almond Cream | Lemon Emulsion | Marbled Cherry Blossom Ice-Cream

Malt

Barley Infused Creme Brûlée | Sourdough Ice Cream

Homemade Ice-Creams & Sorbets

Brandy Snap

Chef's Selection of British Artisan Cheese

Supplement of £9

Two Courses £32 | Three Courses £36

Food allergies and special dietary requirements can be catered for by our chefs. Please make us aware and they will prepare something especially for you. We are happy to provide you with full details on our dishes with regard to the products used, allergen substances and nutrition.

All prices include VAT at the current rate.

A discretionary suggested service charge of 12.5% will be added to your bill