

TO START

**Chilled tomato gazpacho,
Heritage tomato, basil oil (v)**

**Citrus cured mackerel, Romesco sauce,
celery, crème fraiche, pickled grape and apple**

**Roasted chicken thigh, spinach mousse
pea and wild garlic purée, broad beans, sweetcorn**



TO FOLLOW

**Pan fried sea bream,
yellow beans, chopped olive dressing, poached fennel**

**Grilled courgette, ratatouille,
aubergine purée, roasted almonds (v)**

**Poached Herdwick lamb shoulder, summer vegetables,
Saffron tagliatelle, lamb broth**



TO FINISH

**Warm cinnamon doughnut, custard
black pepper cherry sauce, sour cherry sorbet (v)**

**White peach and sparkling wine
“Eton Mess”**

**Winchester mature cheese,
pear and saffron chutney, seeded crackers**



2 courses 24.5 / 3 courses 29.5

*For dietary requirements and food allergies, please ask one of our team members for assistance.
(v) Denotes that the dish is or can be altered to be suitable for vegetarians. All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.*