
STARTER PLATES

GOATS CHEESECAKE, HERITAGE TOMATO & BASIL

HOUSE SMOKED SALMON, WOOD SORREL & RADISH

LEMON SOLE VERONIQUE, CELERY AND GRAPES

WEST COAST CRAB, GRANNY SMITH APPLE, GORSE FLOWER SORBET

CARAMELISED MINGER, BEETROOT & BUTTERMILK

CONFIT CHICKEN TERRINE, BLOOD ORANGE & RHUBARB

MAIN PLATES

SIRLOIN OF BEEF, WYE VALLEY ASPARAGUS & BLACK GARLIC

ROASTED LAMB RUMP, POMME ANNA & FRESH PEAS

PAN SEARED COD, CELERIAC & APPLE

SCOTTISH SEA TROUT, ERISKA FENNEL & WILD GARLIC

ARTICHOKE & SPINACH FREGOLA, PARMESAN & SAGE

WILD TURBOT WITH CARAMALIZED ONION AND SALSIFY

DESSERT PLATES

RASPBERRY BAKEWELL, ERISKA WHISKY CHANTILLY CREAM

ALMOND AND BLACKBERRY CAKE, SALTED CARAMEL ICE CREAM

CRÈME BRULEE, SHORT BREAD

TRIPLE VALRHONA CHOCOLATE BROWNIE, VANILLA ICE CREAM (GF)

CHEESE AND BISCUITS (GF AVAILABLE)



EXTRA PLATES

HARISSA CHANTENAY CARROTS (VG) 6

BUTTERED NEW POTATOES (V) 6

TENDERSTEM BROCCOLI AND LEMON OIL 6

TRUFFLE & PARMESAN CHIPS 7

£85 per person

Allergy Information: Our food may contain one or more allergens. We use nuts in our kitchens and some dishes. Please let us know in advance if you have any allergies so we can accommodate.