

12th March 2019

Chefs Banquet	£35 per person
Matching Wine Flight	£25
Warm Olives	£2
Sourdough w whipped vegemite butter	£3
Celeriac & white miso soup w green apple	£4
Bacalhau com natas croquette w parsley mayo	£4
Chicken liver parfait w marmalade & hot cross bun	£5
Polenta chips w roast garlic & oregano	£6
Beetroot cured salmon w horseradish creme fraiche & dill	£7
Heritage carrot salad w pomegranate, hazelnut & shiso	£9
Burrata w pickled rhubarb, pink pomello & yukari	£10
Wild garlic pappardelle w pork shoulder ragu & parmesan	£11
Goats curd cappelletti w burnt butter, honey & sage	£12
Palourdes clams cooked in cider w fermented peppers & coriander	£14
Selection of cheese w quince & buttermilk cracker	
Old Ford Raw goats milk hard, Timsbury, Summerset	
Sinodun Hill Raw Goat milk soft, Earth Trust Farm, Oxfordshire	
Tunworth Cow's milk soft, Basingstoke, Hampshire	
	£5 each
Watermelon & shiso sorbet w roast chilli oil	£5
Slice of pavlova w lychee, kiwi berry & thai basil	£6
Choc hot cross bun & butter pudding w chamomile ice cream	£7

Please notify staff if you have any food allergies or dietary requirements