



Cover Charge - 2.25 pounds per person
bread & butter / water (still/sparkling)

Starter

Local wood pigeon, asparagus,
rhubarb & rose, winter truffle

Jerusalem artichoke velouté,
pear, hazelnut granola

Sea Bass, celery,
hazelnut & honey

Mushroom, pearl barley,
soy, parmesan

Main Course

Corn fed chicken breast, morels,
pine nuts, basil

Twice baked Colston Bassett soufflé,
apple, walnut, celery

Rack of English lamb, garlic,
fine beans, mint, rosemary

Cider cured sea trout, cornish crab,
dill, samphire, lemon

Dessert

Deconstructed apple & blackberry 'Crumble'
coconut

Pear & amaretto crème caramel,
almond

'Jaffa Cake', chocolate, orange,
genoise sponge

'Rhubarb & Custard'
Vanilla panna cotta, Yorkshire forced rhubarb

Additions

Seasonal Vegetable Assiette
4.50 pounds - (suggested for sharing)

Midweek Lunch Menu

Sample Menu

2 courses 26.00 pounds

3 courses 33.00 pounds

FOOD ALLERGIES and INTOLERANCES
Please speak to our staff about the ingredients in
your meal, when making your order.
Thank you