

Prix Fixe Menu

*Cornish Mackerel, Horseradish, Cucumber, Aoruga Caviar,
Samphire, Oyster Leaf*

Barbary Duck Leg, Pak Choi, Spring Onions, Spiced Nuts, Orange

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*Scottish Salmon, Fennel Barigoule, Globe Artichoke, Peas,
Mangetout, Beurre Blanc*

*Pork Belly, Black Pudding, Toasted Pearl Barley,
Tender Stem Broccoli, Champagne Vinegar Sauce*

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“Classic” Raspberry & Sherry Trifle, Raspberry Sorbet

Lemon & Poppy Seed Polenta Cake, Lemon Sorbet

£30

Our selection of house wines in 500ml Carafes

Black shack sauvignon blanc, New Zealand £16

Picpoul de Pinet, dom. St Louis, France £15

Primitivo, Senza, Italy

Parlez vous Malbec, France £14

Marcin Martin Shiraz rose, France £13

*If you have any allergies, please let a member of staff know
For table of 5 or more, a discretionary 10% service charge will be added to the bill*