

SAMPLE MENU

Our Homemade Sourdough, Soft Herb Oil £1 per person

[Included when having a starter & main]

Red Pepper Gazpacho, Wild Garlic Oil £6

Black Pudding, Smoked Oil, Pineapple, Grape £7 ½

Escabeche Bass, Strawberry, Cucumber, Elderflower £8

English Tomatoes, Feta, Soft Herb Oil £7 ½

—

Loin & Pulled Pork, Courgette, Fennel, Red Pepper, Pesto £17 ½

Poached Chicken Breast, Confit Potato, Peas & Broad Beans £17

Fillet of Cod, Bean Cassoulet, Samphire, Brown Shrimp £17 ½

Pea Risotto, Crispy Goats' Cheese, Mint Oil, Almond £15

Sides £3 ½

Triple Cooked Chips Seasonal Greens

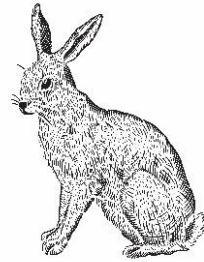
—

Elderflower & White Chocolate Panna Cotta, Strawberries £7 ½

Lemon Curd, Aerated Coconut Mousse, Rooftop Peas £7 ½

Kent Cherry, Strained Yoghurt, Granola, Dill Mousse £7

Cropwell Bishop Stilton, Warm Apple Tarte £7



SAMPLE MENU

Tasting Menu

Sourdough, Soft Herb Oil

—

Red Pepper, Wild Garlic

—

Black Pudding, Pineapple, Grape

*Côtes de Provence Rosé*

—

Cod, Beans, Brown Shrimp

*Santa Alvara Chardonnay, Chile*

—

Pork, Courgette, Red Pepper, Pesto

*Montepulciano, d' Abruzzo, Italy*

—

Lemon Curd, Coconut, Pea

—

Elderflower, Strawberries

*Muscat de Frontignan, 2015, France*

£50 Per Person, Wine Flight £20

[Tasting Menu to be taken by whole table]

SAMPLE MENU