



STARTER & INTERMEDIATE

- Delicia pumpkin soup, pumpkin seeds, pickled walnut, gruyere (V,GF)
- Roasted tomato & red pepper soup, pesto Genovese, pinenuts (VG,GF,DF)
- Pea & mint panna cotta, smoked ham hock, hollandaise, parmesan crisp (GF)
- Almond gazpacho, green grapes, sherry vinaigrette, sourdough crouton, truffle oil (V)
- Truffle arancini, porcini emulsion, parmesan, chives, micro herb salad (V)
- Burrata Pugliese, tomato tartare, extra virgin olive oil, basil cress (V,GF)
- Flamed kohlrabi, smoked cashew hummus, black garlic, chicory, dukkah (VG,GF,DF)
- Wild mushroom tart, white onion puree, pickled shallots, egg yolk jam, micro salad (V,DF)
- Cured salmon, heritage beetroots, cab sav reduction, avocado puree, watercress (GF,DF)

MAINS

- Torched mackerel, romesco sauce, confit fennel, orange salad, dukkah (DF)
- Blackened cod, chorizo & butter beans, wild garlic pesto, crispy matchstick potatoes (GF,DF)
- Pan fried salmon, cornish mids, watercress & spinach, verjus sauce, dill oil (GF)
- Crispy pork belly, truffled cauliflower puree, caper & raisin, roasted shallot, cider jus (GF,DF)
- Braised ox cheek, celeriac puree, savoy with smoky bacon, red wine jus (GF,DF)
- Confit chicken, miso sweetcorn, sesame wild mushrooms, asian greens, XO sauce (GF,DF)
- Lamb rump, shoulder croquette, feta, sprouting broccoli, black olive, lamb sauce

DESSERTS

- 76% Chocolate cremeux, textures of raspberry, crème fraiche, hazelnut praline (V)
- Pear and almond frangipane tart, cognac soaked prunes , crème fraiche (V)
- BBQ pineapple, sticky ginger cake, coconut ice-cream, lime toffee sauce (V)
- Strawberry Eton mess, vanilla meringue, textures of strawberry, basil & balsamic (V,GF)
- Lemon posset, caramelised white chocolate, lemon curd, honey oat crumble (V,GF)
- Orange polenta cake, rosemary mascarpone, toasted almond and amaretti crumb (V,GF)
- Basque cheesecake, stewed seasonal fruits in a vanilla syrup (V)

