



Starters

Ham Hock & Chicken Terrine

Saffron Mayonnaise, Pickled Mushrooms, Sorrel

Confit Salmon

Oyster Mayonnaise, Cucumber, Hazelnuts

Weymouth Crab

Pickled Apple, Rhubarb, Sea Herbs

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Main Courses

South Coast Cod

Crisp Kale, Smoked Potato & Mussel in Nori Butter, Radish, Black Garlic

Belted Galloway Beef Fillet

Baby Gem, Spinach, Wild Mushroom, Radish

Saddle Back Pork Fillet

Wild Garlic, Pancetta, Cassoulet

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Desserts

Mascarpone Mousse

Espresso Puff Pastry, Lady Finger, Cocoa Nibs, Malt Caramel

Lemon Poppy Seed Cake

Kalamansi Curd, Earl Grey Meringue, Yogurt

Selection of French and British Cheeses

Three Course @ £65 per person

A discretionary service charge of 10% will be added to your bill