

Seasonal Set Menu

Starter

Muscade De Provence Pumpkin Soup

seeded biscuit, lemon

Beetroot Salad

apple, goats curd, spiced granola

Pork Terrine

pistachio, apricot, brioche

Braised Pork Cheek

parsnip, brioche, apple

Torched Mackerel

rhubarb, soy & sesame caramel, sea herb

Two Course Menu £30

Three Course Menu £40

Seasonal Set Menu

Main Course

Guinea Fowl

turnip, fennel, pomme anna

Fillet of Beef (+£5 supplement)

cep, risotto, chanterelles

Pork Tenderloin

confit secreto, celeriac, date

Cornish Monkfish

cheek, hispi cabbage, yeast, mushroom

South Coast Halibut

sand carrot, rainbow chard, sea herbs

Duck Egg

quinoa, Jerusalem artichoke, garlic

Two Course Menu £30

Three Course Menu £40

Seasonal Set Menu

Dessert

Hazelnut Frangipane

blood orange, muscovado, date

Ivoire White Chocolate Cremeux

rhubarb, choux, ginger, hibiscus

Espresso

walnut praline, cheesecake, caramel

64% Manjari Chocolate

hazelnut, Caramel, Orange, Spice

Selection of Cheese

traditional condiments

Two Course Menu £30

Three Course Menu £40