



SEASONAL SET MENU

TWO COURSES - £30 | THREE COURSES - £40

STARTERS

MUSCADE DE PROVENCE PUMPKIN SOUP

SEEDED BISCUIT - LEMON

BEETROOT SALAD

APPLE - GOATS CURD - SPICED GRANOLA

PORK TERRINE

PISTACHIO - APRICOT - BRIOCHE

BRAISED BEEF CHEEK

PARSNIP PURÉE - BURNT APPLE PURÉE - PARSNIP CRISP

TORCHED MACKEREL

RHUBARB - SOY & SESAME CARAMEL - SEA HERBS

MAINS

GUINEA FOWL

TURNIP - FENNEL - POMME ANNA

FILLET OF BEEF (+£5 SUPPLEMENT)

CEP - RISOTTO - CHANTERELLES

PORK TENDERLOIN

CONFIT SECRETO - CELERIAC - DATE

SOUTH COAST BRILL

CHICKEN WING - CHARD - MUSHROOM - CHERVIL ROOT

SOUTH COAST HALIBUT

SAND CARROT, RAINBOW CHARD, SEA HERBS

DUCK EGG

QUINOA, JERUSALEM ARTICHOKE, GARLIC

DESSERTS

HAZELNUT FRANGIPANE

BLOOD ORANGE - MUSCOVADO - DATE

IVORY WHITE CHOCOLATE CREMEUX

RHUBARB - CHOUX - GINGER - HIBISCUS

ESPRESSO

WALNUT PRALINE, CHEESECAKE, CARAMEL

64% MANJARI CHOCOLATE

HAZELNUT - CARAMEL - ORANGE - SPICE

SELECTION OF CHEESE

TRADITIONAL CONDIMENTS

ALL PRICES ARE INCLUSIVE OF VAT.

ALL GAME MAY CONTAIN SHOT. MEAT SERVED PINK UNLESS STATED OTHERWISE.

PLEASE NOTE THAT A DISCRETIONARY CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL.

SHOULD YOU HAVE ANY ALLERGY CONCERNS, PLEASE CONFIRM WITH THE MANAGER PRIOR TO PLACING YOUR ORDER.