

Homemade olive oil focaccia

STARTERS

Citrus cured salmon with beetroot and dill, fresh blood orange and pickled cucumber with pomegranate dressing and yoghurt

Spring salad of asparagus and pea jersey royal potatoes with courgettes and whipped ricotta, sweet mustard dressing

MAINS

60-day aged grilled Hereford Beef Rump with truffle creamed potatoes and spinach, braised shallot and wild mushrooms with smoked bone marrow sauce

Confit Leg of Crispy Duck or Cumbrian chicken breast with truffle creamed potatoes and spinach, braised shallot and wild mushrooms with smoked bone marrow sauce o

Fillet of hake with langoustine and spring vegetable broth, pea puree, pickled rhubarb and smoked butter

PUDDINGS

Sticky toffee pudding with clotted cream ice cream and salted caramel sauce

Dark chocolate and mascarpone mousse with shortbread crumble, caramel popcorn and chocolate sauce

Petit Fours

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement



Sharing menu - 3 courses £87 per person

Homemade olive oil focaccia

STARTERS

Beef carpaccio with wild garlic pesto, pickled mushrooms, watercress salad with Caesar dressing

Citrus cured salmon with beetroot and dill, fresh blood orange and pickled cucumber with pomegranate dressing and yoghurt

Spring salad of asparagus and pea jersey royal potatoes with courgettes and whipped ricotta, sweet mustard dressing

Grilled Argentinian red prawn with garlic and herb butter, fennel and citrus salad and lemon dressing

MAINS

Confit Leg of Crispy Duck with truffle creamed potatoes and spinach, braised shallot and wild mushrooms with smoked bone marrow sauce

Fillet of hake with langoustine and spring vegetable broth, pea puree, pickled rhubarb and smoked butter

Confit king oyster mushroom with asparagus and peas, confit shallot and hazelnut dressing

60-day aged grilled Hereford Beef Rump with truffle creamed potatoes and spinach, braised shallot and wild mushrooms with smoked bone marrow sauce

PUDDINGS

Sticky toffee pudding with clotted cream ice cream and salted caramel sauce

Dark chocolate and mascarpone mousse with shortbread crumble, caramel popcorn and chocolate sauce

Petit Fours

SHARING CHEESEBOARD (Suitable for 10 people)
Three of our selection of fine cheeses with crackers and chutney - £48 supplement



Individually Plated-3 courses £97 per person

Homemade olive oil focaccia

STARTERS

Beef carpaccio with wild garlic pesto, pickled mushrooms, watercress salad with Caesar dressing

Citrus cured salmon with beetroot and dill, fresh blood orange and pickled cucumber with pomegranate dressing and yoghurt

Spring salad of asparagus and pea jersey royal potatoes with courgettes and whipped ricotta, sweet mustard dressing

MAINS

Fillet of Dexter beef with truffle creamed potatoes and spinach, braised shallot a and wild mushrooms with smoked bone marrow sauce (£10 supplement)

Confit Leg of Crispy Duck with truffle creamed potatoes and spinach, braised shallot and wild mushrooms with smoked bone marrow sauce

Fillet of hake with langoustine and spring vegetable broth, pea puree, pickled rhubarb and smoked butter

Confit king oyster mushroom with asparagus and peas, confit shallot and hazelnut dressing

PUDDINGS

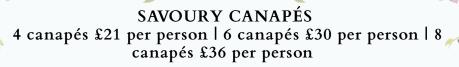
Rhubarb, pear and raspberry oat crumble with vanilla custard

Dark chocolate and mascarpone mousse with shortbread crumble, caramel popcorn and chocolate sauce

Petit Fours

SHARING CHEESEBOARD (Suitable for 10 people)

Three of our selection of fine cheeses with crackers and chutney - £48 supplement



VEGETARIAN

Wild mushroom arancini with truffle cream Asparagus with hazelnut dressing and blood orange Courgettes, pea puree and pomegranate

MEAT

Beef tartar with herb pesto and pickled red onion Chicken and tarragon mayonnaise tartlets with salted lemon Iberico ham and Gruyère cheese croquettes

FISH

Seared prawn with lemon mayonnaise and parsley dressing Citrus cured salmon tartar with citrus crème fraîche, dill and avocado White crab mayonnaise with apple and citrus

BOWL FOOD

Vegetarian £19 per item Meat £19 per item Fish £19 per item

Warm poached salmon with crushed potato salad, spring crème fraiche and pesto

60 Day-Aged Rump with buttered creamed potato and smoked bone marrow sauce (Truffle:£2.00 supplement)

Wild mushroom risotto with milk crumble and foraged herbs (Truffle:£2.00 supplement)

SWEET CANAPÉS

2 canapés £14 per person

Zested citrus Madeleines with vanilla chantilly and custard crumble

Salted caramel chocolate bon bon