Dinner Menu

Starters

Torched Trout, Turnip, Bitter Lemon, Leek Velouté, Trout Roe	£14
Rosary Goat Cheese Mousse, Beetroot & Orange Mille – Feuille	£10.5
Roast Lamb Belly, Spiced Aubergine, Goats Curd, Crispy Cavolo Nero	£12
Wild Garlic Soup, Cheese Royale, Pickled Shallots, Crispy Potato	£9.5
Wye Valley Asparagus, Hens Egg, Brioche, Sherry Jelly	£11
Pickled Mackerel, Compressed Cucumber, Taramasalata, Apple, Dill, Spiced Savoury Granola	£13.5

Main Courses

Roast Lamb Rump, Lamb Boulangère, Asparagus, Hispi Cabbage, Goat Curd, Lamb Sauce	£30
Roast Duck Breast, Artichoke, Leek, King Oyster Mushroom, Baby Turnips, Duck Sauce	£29
Seared Sea Bream, Roast Scallop, Braised Leeks, Potato Risotto, Black Garlic, Crispy Potato	£27.5
Charred Halibut, Potato Terrine, Chard, Baby Onions, Salsify, Fennel, Bouillabaisse	£28
Pot Roasted Cauliflower, Caramelised Cauliflower, Spiced Chickpeas Purple Sprouting Broccoli, Toasted Almonds	£19.5
Salt Baked Celeriac Lasagne, Braised Leeks, Baby Turnips, Chestnuts, Truffle Cream VG	£19.5

Side Dishes £5.25

Hand Cut Chips	Charred Purple Sprouting, Hazelnut Dressing
Cornish Potatoes, Wild Garlic	Buttered Hispi Cabbage
Chantenay Carrots, Coriander	

Desserts

Dark Chocolate Mousse, Clementine, Candied Hazelnuts, Tuille Vg	£10
Spiced Apple Tart, Calvados Caramel, Blood Orange Sorbet Vg	£10
Blood Orange Set Cream, Crumble Topping, Pear Sorbet	£10
Dark Chocolate Cremeux, Passion Fruit Sorbet, Granola	£10
Tonka Bean Pannacotta, Rhubarb, Caramelised Pastry	£10
Artisan Cheese, Savoury Crackers, Celery, Grapes, Pear and Ginger Chutney	£14
Coffee and Petits Fours	£4.75

A full list of allergens is available on request. Please inform us of any dietary requirements. All our fish is caught in keeping with sustainable fishing guidelines. We have checked with our suppliers and as far as we can tell we serve no genetically modified foods. Meat is cooked medium-rare unless otherwise requested. Service charge is not included. Pigeon may contain shot.