



Dinner Menu

Starters

Confit Chicken Presse, Pancetta, Black Pudding, Apple Gel, Pickled Walnut Purée, Sourdough Croutes, Candied Walnuts, Monmouthshire Coppa Ham	£13
Dorset Crab, XO Cracker, Momoya, Pickled Cucumber, Coastal Herbs, Dashi Jelly	£14
Mushroom Parfait, Watercress Purée, Nasturtium, Pickled Mushrooms, Toasted Yeast Flakes Crispy Shallot V	£12
Cured Chalk Stream Trout, Marigold Gel, Compressed Cucumber, Corn Flowers, Caviar, Cucumber & Yogurt, Dill Oil, Coral Tuille	£13
Koji Aged Duck Breast, Teriyaki, Daikon Radish, Soy Jelly, Orange, Sesame Snow, Coriander, Wasabi	£13
Hay Baked Heritage Carrots, Carrot Top Pesto, Hazelnut, Pickled Baby Carrots, Carrot Gel VG	£11

Main Courses

Monmouthshire Air Dried Chicken, Confit Leg Pie, Black Truffle Espuma, Pomme Fondant, Chicken Skin Crumb, Aged Parmesan, Caramelized Onion Purée	£32
Herefordshire Beef, Wild Garlic Emulsion, Smoked Pomme Purée, Bone Marrow Bon Bon, Braised Grelot Onion, Wilted Wild Garlic, Allium Flowers	£35
Beurre Noisette Poached Cod, Smoked Almonds, Caramelised Cauliflower, Golden Raisin Puree, Capers, Crispy Skin, Salt Cod Brandade, Sea Herbs, Parsley Oil	£30
Pan fried Stone Bass, Courgette & Basil Purée, Warm Courgette Salad, Tomato Essence, Basil Oil, Baby Courgette, Confit Cherry Tomato	£29
Petit Pois Lemon & Thyme Risotto, Goats Curd, Sorrell, Lemon Purée, Tendrils V	£24
Curried Kohlrabi, Lime Gel, Coconut Cream, Coriander Oil, Pickled Kohlrabi, Spiced Chickpeas, Apricot Puree VG	£22

Side Dishes £5.25

Skin On Fries	Tenderstem Broccoli
Buttered New Potatoes	Garlic Buttered Mangetout
Koffmann Cabbage	Mini Loaf of Stout Bread & Cods Roe

Desserts

Chocolate and Cherry Trifle, Mascarpone Cream, Cherry Gel, Flaked Almonds	£10
Lemon & Thyme Posset, Shortbread Crumb, Raspberry Gel, Raspberry Sorbet VG	£10
Coffee & Hazelnut Mille Feuille, Espresso Ice Cream, Candied Hazelnuts, Coffee Gel	£10
Tart Tatin, Calvados, Dulche de Leche Ice Cream	£10
Rhubarb Mess, Poached Rhubarb, Grenadine, Lemon Balm, Rhubarb Purée, Lime Meringues	£10
Artisan Cheeses, Savoury Crackers, Celery, Grapes, Pear & Ginger Chutney	£15
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. Pigeon may contain shot.

A 10% discretionary service charge will be added to your bill. All service charges and gratuities are equally divided amongst all staff based on the hours they work.