

PLATED MENU

ON THE TABLE

Funthyme sourdough with cultured butter

Rosemary focaccia with new season olive oil

Truffle crisps with gordal olives, guindillas and salsa espinaler

STARTER

Burrata, isle of wight tomatoes, purple olive dressing, basil (v)

Slow cooked beetroot, ajo blanco, blood orange and dill (vg)

Treacle cured trout tartare, granny smith and kohlrabi remoulade, honey and rye flatbread

Chicken liver parfait, duck fat brioche, mandarin marmalade

Cornish crab, lemon and fennel salad, brown crab rouille, focaccia toast

Confit duck salad, grapefruit, pomelo, watercress and crispy shallots

Kohlrabi, brown shrimp, cucumber and chervil

Roast cauliflower, crispy kale, pine nut sauce and chive oil (vg)

Steak tartare, Jerusalem artichoke crisps, cured egg yolk

Roast delicata pumpkin, brown butter, sage, goats curd, pickled chillies (v)

MAIN COURSE

Aged beef rump cap, pressed potato, watercress & horseradish cream

Grilled lamb, pink furs, sprouting broccoli and anchovy

Creedy carver duck, fennel pollen honey, preserved plums, salsify and rainbow chard

Wild mushroom risotto, pickled lemon, basil and pecorino (v)

Roast organic chicken, sweetcorn, girolles, confit potato and black truffle jus

Hake, brown shrimp pil-pil, jersey royals & sea herbs

Chalk stream trout, ajo blanco, asparagus and dill

Pork loin chop, crackling, burnt apple ketchup and hispi

Pumpkin gnocchi, brown butter, smoked parmesan & sage (v)

Charred hispi, coco beans, confit garlic, sage and chilli (vg)

Roast cod, crab bisque, saffron potatoes & mussels

Roast guinea fowl with puy lentils, charred baby leeks and romesco sauce

DESSERT

Baked custard with rhubarb jelly and oat biscuit

Burnt Basque cheesecake with crème fraiche and roast fruit

Chocolate delice, raspberry & pistachio

Kataifi white chocolate cheesecake with strawberries, pistachio and bay syrup

Dark chocolate mousse with olive oil and hazelnut crisp (vg)

Coffee meringue, orange mascarpone, medjool dates, coffee syrup

Salted caramel custard tart

Miso caramel bread & butter pudding, jersey cream

Set yoghurt cream, apricot and almond

Pavlova to share, passionfruit and summer berries