



Starters

Cod
Mussels, carrot, tarragon

Beef Cheek
Fermented chilli, coriander, white cabbage

Crispy Egg Yolk
Broccoli, blue cheese, walnut, lovage

Main Courses

Pork
Black pudding, apple, potato, onion

Halibut
Wild garlic gnocchi, wild mushrooms, baby spinach

Wild Mushroom
Puff pastry, truffle, onion, turnip

Desserts

Rhubarb Souffle
Burnt almond

Chocolate Mousse
Coffee, vanilla, pecan

A Selection of British Cheeses
Seasonal chutney, grapes and crackers

2 courses £38 or 3 courses £48
3 course wine pairing sommeliers choice £35