



To Start -

Watercress, potato and leek veloute / pink fir potato / baby leeks / potato crisp	£8
Sliced squid / toasted broccoli / bacon and mushroom broth / charred spring onion / tahini	£9
Roscoff onion & smoked cheddar croquette / shallot puree / soft quail's egg	£8
Pan seared scallops / home cured bacon / 'BBQ' sauce / courgette / pickled cucumber	£12
Confit chicken wings / salt baked celeriac / smoked pancetta / confit egg yolk / carbonara	£9

To Follow -

Barbary duck breast / rainbow chard / charred rhubarb / braised red chicory / apple cider sauce	£24
Plaice stuffed with tarragon, olives, capers and parsley / green bean salad / bay leaf sauce / jersey royals	£20
Lamb saddle fillet / wild garlic spelt risotto / anchovy emulsion / broad beans / lamb sweetbread	£22
Monkfish tail / cauliflower / kale / brown butter / pickled lemon	£22
Sweet potato gnocchi / garlic spinach / homemade ricotta / thyme and sage crumble / crispy kale	£18

To Finish -

Sticky coffee cake / spiced coffee foam / walnut praline / coffee caramel / walnut whip	£8
'Jaffa Cake' / milk chocolate / mandarin	£8
Lemon creme caramel / berry compote / granola / lemon balm	£9
Rhubarb tarte tatin / caramelised white chocolate ice cream	£9
Selection of British cheeses / crackers / house chutney	£12

Dishes & their ALLERGEN content table available on request

