

A la carte menu 2 courses £37 / 3 courses £45

Starters

Jerusalem artichoke tartlet

Cep mushroom, rosemary, smoked almonds

Chickpea chips

Swede, pickled celery, harissa & tahini mayonnaise

Grilled butterflied mackerel

Crème fraîche, granny smith apple & potato salad, chive oil

Smoked haddock fish cake

Roasted celery soup, crispy capers, parsley mayonnaise

Ham hock rilette

Pistachio cream, bacon nibs, toasted onion bread

Slow cooked chicken leg

Poached egg, black truffle crumb, cauliflower

Mains

Caramelised chicory

Blood orange, salsify, purple broccoli, hazelnut vinaigrette

Turnip fondant

Baby turnips, spelt & tarragon granola, salsa verde

Pan fried hake

Seared scallop, torched cucumber, shaved fennel, bouillabaisse

Turbot on the bone £3.50 supplement

Fondant potato, purple broccoli, warm tartare sauce

Guinea fowl breast

Salsify, sprouts, mustard puree, chanterelle mushrooms

Braised ox cheek

Bone marrow, celeriac, watercress, yeast crumble

Desserts

Rhubarb pavlova

Vanilla curd, poached rhubarb, meringue, rhubarb sorbet

Bitter chocolate mousse

Chocolate sponge, shortbread crumble, blood orange jelly, blood orange sorbet

Pineapple upside-down cake

Spiced rum caramel, coconut sorbet

Caramelised banana crème brûlée

Toasted cashew nuts, banana sorbet

Raw clementine cheesecake

Pecans, dates, clementine sorbet

English cheese selection £4 supplement

Toasted fruit bread, caramelised pear

Side dishes £5 each

Sweet potato & sour cream

Mixed bean salad & lemon herb dressing

Triple cooked chips

Mixed seasonal vegetable

We want to offer you the best service so please let us know of any dietary requirements you may have. All our menus are sample and as we source seasonal fresh ingredients,

dishes may vary or change from day to day.

A discretionary service 12.5% charge is added to your final bill which is shared among all employees.

