

## SAMPLE A LA CARTE MENU

### Starters

Red mullet | yeast puree | cauliflower couscous

Pork terrine | apple & potato salad | cider pickled shallots

Lamb neck | bulgur wheat | courgette | confit tomato

Baby carrot | cumin hummus | hazelnut dukkah | buttermilk

Hen's egg | celeriac | baby spinach | wild mushrooms | black truffle oil

Curry spiced scallops | smoked aubergine | cucumber £5 supplement

### Mains

Cod | clams | sweet potato | spring onion | buttermilk sauce

Beef sirloin | asparagus | raw button mushroom | wild garlic

Spring vegetable salad | baby gem lettuce | watercress

Duck breast | Moroccan spiced duck leg | tamarind | cabbage

Salmon | squid | broccoli | ratte potatoes | wasabi butter sauce

Potato dumplings | cauliflower | wild garlic | pickled morel mushroom

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.

### Desserts

Vanilla yoghurt | rhubarb | Graham cracker

White choc marquise | camomile tea | honeycomb | clementine sorbet

Passion fruit | chocolate | toasted meringue

Mascarpone mousse | dehydrated sponge | coffee ice cream

Pineapple | spiced rum cake | coconut sorbet

British cheese selection | fruit toast | caramelised apple £7 supplement

2 courses £37 | 3 courses £45



A discretionary service 12.5% charge is added to your final bill which is shared among all employees because we operate under the code of best practise of service charges.