



A LA CARTE MENU

Starters

48hr Pork Belly, Miso Glaze, Tiger Prawn and Melon Sorbet - £10.50

Baked Seabass with Focaccia Crumbs, Red Pepper, Olives,
Tomato and Prawn Emulsion - £10.50

Panko Soft Shell Crab, Asian Salad, Coconut, Lime and Mango - £10.95

Baron Bigod and Leek Croquettes, Salsa Verdi, Chicory and
Lovage Salad - £9.75

Mains

Roast Lavinton Lamb, Salt Baked Shoulder, Celeriac Gratin,
Leeks and Creamed Mushrooms - £28.95

Turbot with Fennel Herb Mustard, Brioche Butter, Fennel Salami and
Roast Spring Cabbage - £27.50

Roast Mallard, Plum Tatin, Turnip Purée and Sloe Gin Berries - £27.00

Pressed Celeriac and Thyme Terrine, Charred Leeks, Seasonal Mushrooms,
Fennel and Mustard Seed Sauce - £16.95

Desserts

Praline Mousse, Cherry and Hazelnut Financier, Dark Chocolate Sorbet - £9.75

Mascarpone Mousse, Blackberries, Amaretti Foam and Coffee Ice Cream - £9.95

Chocolate Ganache, Pedro Ximénez, Poached Pear, Buttermilk – £9.75

Plate of Cheese, Celery and Apple, Walnut and Raisin Bread - £12.95

