

2 courses £29 | 3 courses £36

Manna Bakery Bread & Daley Butter (v) | 5
Marinated Nocellara Olives (v) | 4
Lindisfarne Oysters, Natural or Yuzu Jel | 3.50 each

Starters

Confit Corn Fed Chicken Terrine, Roasted Honey Fig, Muscat Grape Gel

Roasted Prince Squash, Dukkah Spices, Puffed Rice, Yoghurt Dressing (v)

Smoked Salmon Ravioli, Dill Butter Emulsion

Mains

Pan Roasted Chicken Breast, Hasselback Truffle Potato, Bronzed Shallot, Romesco

Pan Fried East Coast Sea Bream, Caramelised Celeriac, Dill Butter Emulsion

Porcini Mushroom Risotto, Roasted Forest Mushrooms, Tarragon oil, Pine Nuts (v)

55 Day Dry Aged Fillet Of Beef, Triple Cooked Chips, 12 Hour Tomato, Pan Jus
(£16 supp.)

Half Native Lobster Thermidor, Fries, Charred Lemon
(£15 Supp.)

Sides

Leek Gratin (v) | 5

Buttered Tenderstem Broccoli, Bronzed Onion (v) | 4

Espelette & Parmesan Fries, Truffle (v) | 4.5

Desserts

Coconut Baked Alaska, Popping Candy (v)

Nectarine Curd Pie, Salted Honey Ice Cream (v)

Neals Yard Baron Bigod Brie, Pinot Noir & Apple Jam, Crackers