



Starters

Roasted Artichoke & Leek Soup, Pecorino Straws & Basil Dumplings

Seafood Bon Bons, Lilliput Capers, Baby Samphire, Lobster Aioli

Breast of Wood Pigeon Wrapped in Pancetta, Celeriac Salad,
Blackberry Dressing

Red Pepper Bavarios, Aubergine Caviar, Balsamic Onions,
Black Olive Tapenade

Main Course

Roast Belly of Berkshire Pork, Black Pudding Croquette,
Hock Boulangère, Sautéed Kale, Sprout & Pancetta, Madeira Jus

Saddle of Rabbit, Venison Confit,
Pomme Noisette, Turned Baby Vegetables, Rabbit Jus

Tranche of Halibut, Shrimp Crust, Kohlrabi & Tonka Bean Purée,
Potato Confit, Sauce Grenobloise

Baby Spinach, Feta & Mint Roulade,
Roasted Root Vegetable Planter Box, Spiced Tomato Compote

Dessert

Lemon Curd Posset, Mango Jelly, Raspberry Sorbet & Mint Crunch

"Coffee & Doughnuts", Kahlúa Crème Brûlée,
Cappuccino Ice Cream & Warm Sugared Doughnuts

Caramelised Apple Pie, Mini Toffee Apples
& West Country Clotted Cream

Rich Chocolate Truffle Ganache, Salted Caramel & Crème Fraîche



Allergy Notice

If you require any information regarding allergenic
ingredients in our foods, please ask a member of staff.