

Lunch and dinner sample menu

Starter

Salt baked celeriac, apple, hazelnuts, parmesan, black garlic butter

Smoked Haddock fishcake, Lincolnshire poacher, warm tartar sauce, leek fondue

Atlantic Prawns, baby cucumber, avocado, Bloody Mary dressing, rye croutons

Venison carpaccio, wild mushroom ketchup, crisp shallot, aged parmesan, truffle oil

Quail scotch egg, beetroot, lambs leaf, grain mustard mayonnaise

Main

Roasted butternut squash, pearl onions, carrot puree, black garlic, broad beans, potato

Pan fried Seabream, purple sprouting broccoli, potato, chicken butter sauce

Roast Monkfish, carrot, vadouvan spices, pak choi, sesame, coconut broth

Confit pork belly, quince, black trompette mushrooms, Jerusalem artichoke, hazelnuts

Grass-fed beef rump, heritage carrot, charred spring onion, romesco sauce, crisp shallot

Dessert

Lemon curd, Italian meringue, coconut

Selection of British and French cheese, quince, apple

Banana parfait, salted caramel, peanut

Mascarpone mousse, chocolate, coffee, pistachio

Chocolate cremuex, marmalade, hazelnuts, coffee