

DINNER



APERITIFS

Provence Spritz 8

Rinquinquin, Bergamot, Peach, Prosecco

Negroni Spagliato 8.5

Campari, Cocchi Torino, Prosecco, Soda, Blood Orange

STARTERS

Castel Franco Lettuce, Apple, Pickled Walnut, Stilton, Grape, Celery 6

Tuna Tataki, Watermelon, Avocado, Wasabi, Coriander 11

Ham Hock Terrine, Crispy Quail's Egg, Piccalilli, Sourdough 7

New Season British Asparagus, 62°C Duck Egg, Bacon, Parmesan, Truffle 12

MAINS

Parmesan Gnocchi, Asparagus, Peas, Morels, Wild Garlic, Chive Oil 18

Trout, Jersey Royals, Violet Artichokes, Cucumber, Olive, Rocket Pesto 20

Lamb Rump, Aubergine Purée, Grelot Onion, Goat's Curd, Salsa Verde 23

Sirloin, Charlotte, Purple Sprouting, Malted Shiitake, Smoked Anchovy Butter 26

SIDES

Green Salad, Celery, Lemon Dressing 4

Grilled Broccoli, Smoked Anchovy Butter 4

Fries, Rosemary Salt 4

Grilled Charlotte Potatoes, Beer Dressing 4

Grilled Asparagus, Truffle Pesto 6

DESSERTS

Madeleines, Lemon Curd, White Chocolate, Pistachio Ice cream 7

Poached Yorkshire Rhubarb, Lemongrass Parfait, Sweet Cicely 7

Passion fruit Posset, Mango Gel, Pineapple Salsa, Coconut Ice cream 7

Selection of Four British & French Cheeses, Seasonal Garnish, Apricot & Hazelnut Bread 4/ 15

Selection of Seasonal Ice creams & Sorbets 5

Chef: Elliot Miller

If you require any specific allergen information, please ask a member of staff