

MAIN MENU

STARTERS

Soused mackerel, horseradish potatoes, apple, sour dough crumbs £13

Tomato essence, peas, watermelon, lime avocado £9

Beetroot cured salmon, horseradish, beetroot, cucumber and fennel £12

Hand dived scallops, chicken presse, chorizo hollandaise and basil £19

Jerusalem artichoke, cashew nut sauce, wheat grass oil, pear, puffed wild rice (v) £10

Soft boiled hens egg, black truffle, smoked bacon, watercress, globe artichoke £12

Sage and onion burrata, fermented cabbage, fennel crumb, buttermilk dressing (v) £11

MAINS

Horseradish polenta, tomato chutney, chargrilled plot courgette, basil (v) £19

Cod fillet, braised beef, broccoli, lemon caper and parsley sauce £25

Roasted chump of lamb, potato rosti, minted garden peas, black garlic puree, pine nut emulsion £25

Rib eye steak, garlic mushrooms, crispy onion, triple cooked chips, béarnaise £29

Corn fed chicken breast, courgette, girolles and spinach £23

Chargrilled beef fillet, local watercress, pickled fennel, tomato chutney, lemon and black pepper gnocchi £36

Pan fried sea bass, broad beans, braised gem lettuce, caviar sauce £29

Nut roast, chipotle aubergine, pea puree, fried onion and spring vegetables (v) £19

TO SHARE

Chateaubriand, mushroom duxelle, truffle hasselback potato
garlic kale, roast heritage carrot, bearnaise sauce £75

Grilled monkfish tail on the bone, peas, bacon and onion, garlic potatoes £69

English Creedy Carver duck , chicory and apricot garden salad
plot carrots, wet garlic and yogurt £59

SIDES £4

Triple cooked chips

Plot wet garlic new potatoes

Buttered spring greens, garden mint

Leafy salad with pickled vegetables

Tenderstem broccoli, chilli sauce, fried garlic

Carrots, black pepper dressing

*(v) Please note that these dishes are suitable for vegetarians.
Please let us know if you have any dietary requirements or intolerance.
A discretionary service charge of 10% will be added to your final bill.*