

**Starter**

Pea brulee, pea and courgette veloute with onion tobacco (260cal) £7.85

Duo of chicken, confit leg, breast and leek terrine, onion marmalade £8.5

and pea shoot cress (339cal)

Smoked Salmon, crayfish and Atlantic prawn rillettes, squid ink tapioca crackers (397cal) £9.25

Squid ring with spring onion and Szechuan sauce (156cal) £7.5

Goats cheese roulade, caramelized fig, carrot puree and micro cress (367cal) £6.75

**Mains**

Stuffed cornfed chicken with sundried tomato mousse, boulangere potato, curly kale £24.5

and thyme jus (430cal)

Confit duck leg, glazed shallot, braised cabbage, pomme puree and l’orange jus (353cal) £25

Seabream, artichoke, mid potatoes, sun blushed tomato and kale pesto (389cal) £25.5

Braised cauliflower, asparagus, romescu sauce (120cal) £23.5

Ribeye Steak, confit tomato, fat chips, peppercorn sauce and cress salad (574cal) £29.5

**Desserts**

Chocolate delice, meringue crust and chantilly cream (295cal) £6.5

Mango and passion fruit cheese cake, passion fruit coulis and almond brittle (369cal) £7.5

Classic British cheeseboard with quince jelly, grapes, water biscuits (363cal) £12

Raspberry panna cotta, chocolate soil and candied papaya (295cal) £6.5

We cannot guarantee that dishes do not contain nuts. If you have any allergies please inform us prior to ordering and we will try to recommend a suitable dish. All prices include VAT. A 12.5% discretionary service charge will be added to your bill