

APPETIZERS

Chilled Almond Soup

Apples, grapes and smoked eel

£9

Galician Style Octopus

Braised octopus, smoked paprika, potatoes and rocket salad

£13

Roasted Wood Pigeon

Foie gras ballotine, spiced figs and pistachio

£14

Citrus Cured Salmon

Smoked baby beetroots, wasabi mayonnaise and dandelion leaves

£13

Orkney Hand Dived Scallops

Roasted cauliflower, crispy chicken and fennel

£15

Warm Terrine of Denham Estate Pork

Crackling and heritage carrot salad

£12

Heritage Tomatoes

Fresh goats curd, olives, baby basil and red pepper gazpacho

£12

MAIN COURSES

'Teriyaki' Short Rib of USDA Beef

Pearl barley, watercress, ginger and spring onions

£27

Free Range Devonshire Chicken

Leg croquette, sweetcorn, baby gem and seasonal mushrooms

£23

Roasted Rump of Lamb

Slow cooked belly, aubergine, piquillo pepper and couscous

£26

Pan Roasted Atlantic Cod

Olive and pine nut crust, salt cod potato, grilled baby artichokes and lemon

£24

Wild Sea Trout

Chive gnocchi, caviar, baby turnips and water vinaigrette

£27

Roasted Lemon Sole

Ceviche of razor clams, English broad beans and peas

£26

Provençal Vegetable Pithivier

Puff pastry, smoked taleggio cheese, yellow pepper aioli and sauce vierge

£19

Sides

£4

Seasonal new potatoes with rosemary salt

Fine beans, shallots and bacon

Heritage tomato salad

Market selection of spring greens

DESSERTS

£8 each

Millefeuille

Textures of Yorkshire rhubarb and ginger

English Strawberries and Chocolate

Earl grey ganache, strawberries and Cornish clotted cream

Vanilla Cheesecake

Apricots and white chocolate

Sticky Toffee Pudding

Butterscotch sauce and vanilla cream

Lemon Meringue

All butter shortbread and lemon thyme

Scottish Raspberry Savarin

Honeycomb, elderflower and lime sorbet

Selection of British cheeses £4 each

Perl Wen Brie (Wales)

A perfect organic soft cheese with a pale yellow paste coated with a bloomy white rind

Cornish Yarg (England)

A moist cheese from Cornwall with a fresh, creamy taste and a quality all of its own, derived from the hand-applied covering of nettles

Perl Las (Wales)

Perl Las, meaning 'blue pearl', is unlike any other blue cheese, strong but delicate, creamy but with lovely lingering blue overtones

Dorstone (England)

A full flavoured goats milk cheese that has been rolled in ash. Dense in texture with a creamy, slightly salty lemon flavour

Lincolnshire Poacher (England)

An artisan cheddar-style cheese made on the eastern edge of the beautiful Lincolnshire Wolds. Poacher has an earthy and powerful taste that is nuttier than a mature cheddar with overtones of an aged alpine cheese

TASTING MENU

Heritage Tomatoes

Fresh goats curd, olives, baby basil and red pepper gazpacho

Roasted Wood Pigeon

Foie gras ballotine, spiced figs and pistachio

Wild Sea Trout

Chive gnocchi, caviar, baby turnips and water vinaigrette

'Teriyaki' Short rib of USDA Beef

Pearl barley, watercress, mushrooms and spring onions

'Rose Champagne'

Textures of strawberry and Thai basil

Vanilla Cheesecake

Apricots and white chocolate

£55 per person

£80 with wine pairing

VEGETARIAN TASTING MENU

Heritage Tomatoes

Fresh goats curd, olives, baby basil and red pepper gazpacho

Heritage Beetroot

Granny Smith apple, quails egg and walnuts

Chive Gnocchi

Aubergine, baby violet artichoke and fennel

Provençal Vegetable Pithivier

Puff pastry, smoked taleggio cheese, yellow pepper aioli
and sauce vierge

'Rose Champagne'

Textures of strawberry and Thai basil

Vanilla Cheesecake

Apricots and white chocolate

£50 per person

£75 with wine pairing