

Autuum/ Winter

2021

Bread & Butter

All meals are accompanied by freshly baked sourdough bread, served with a choice of butters:

A maximum of two butters will be served

Sea salt whipped butter
Corn butter
Burnt butter
Marmite butter

Starters

Pressed ham, earl grey glaze, roasted pistachio, grape must pickled mushrooms, cauliflower, heritage carrot, date & tamarind puree, carrot & star anise puree

Salmon mi cuit, tartar dressing, scraps, yolk, pickled cucumber, radishes

Smoked jalapeno, pear and spinach soup, stilton doughnut, toasted walnut crumbs (v)

Celeriac, truffled celeriac custard, salt baked beetroots, apple, hazelnuts (v)

Yeasted cauliflower mousse, caramelised cauliflower florets, cauliflower crisps, puffed capers, herbs, marinated mini figs (v)

Some of our foods contain nuts, seeds and other allergens. Please speak to a member of staff for more information.

Mains

Stout braised beef feather blade with a parsley crumb, parsnip crisps, celeriac puree, burnt shallot, baby leeks, duck fat fondants, onion rings & Borolo reduction

Rump of lamb, slow cooked lamb shoulder bonbon, buttery mash potato, sautéed cabbage & red currants, aubergine & black garlic puree

Hake, bubble & squeak, tender stem broccoli, broccoli puree, cauliflower puree, quinoa crumb

Pan roasted corn fed chicken breast, gratin potatoes, pernod grapes, golden oats, carrot puree & salted kale

Chermoula spiced aubergine, roasted butternut squash, herb falafel, tomatillo salsa, pomegranate molasses, seeds and hummus (v)

Malaysian red pepper tofu, baby pak choi, sugar snaps, cashew nuts and BBQ sticky rice cylinders (v)

Desserts

Warm apple tarte tatin, apple pie anglaise, blackberry gel, crumble, blackberry filo crisp

Dulce de leche chocolate fondant, vanilla ice cream, pea shard, pea and palm sugar puree

Sticky fig pudding, fig leaf ice cream and cinnamon stick

Almond panna cotta, chocolate feuilletine, cherry gel, meringue nibs, dark cherry sorbet