

Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.

All Round Classic

3 Courses £50 per person

Starters

Chicken liver terrine, caramelised red onion chutney, brioche ^{G, E, D, Su}

Burrata dressed tomatoes, olives, pangrattato ^{V, G, D, Su}

Shaved Spring vegetable salad, mixed herbs, Champagne & elderflower dressing ^{VG, Su}

Mains

Served with roast baby potatoes, green beans & tenderstem broccoli

Chicken supreme, sprouting broccoli, chicken jus ^{Ce, Su, GF}

Pan seared coley, spinach, beurre Blanc ^{F, D, Su, GF}

Braised baby gem, sourdough, vegan ash cheese, pea shoots ^{G, Su, VG}

Desserts

Rhubarb & custard tart, vanilla ice cream ^{G, E, D}

Vegan espresso & coconut crème caramel ^{GF, VG}

Chocolate orange cake ^{GF, E, D}

Feeling Fancy

3 Courses £60 per person

Starters

Chicken liver terrine, caramelised red onion chutney, brioche ^{G, E, D, Su}

Burrata dressed tomatoes, olives, pangrattato ^{V, G, D, Su}

Shaved Spring vegetable salad, mixed herbs, Champagne & elderflower dressing ^{VG, Su}

Mains

Served with roast baby potatoes, green beans & tenderstem broccoli

Belted Galloway 40-day dry age sirloin, watercress, béarnaise ^{E, D, Su, GF}

Seared cod, clams, monks beard, butter sauce ^{F, Mo, D, Su, GF}

Pickled wild mushrooms, wild garlic, Jersey royals, chives, mace oil ^{GF, V, Su}

Desserts

Rhubarb & custard tart, vanilla ice cream ^{G, E, D}

Vegan espresso & coconut crème caramel ^{GF, VG}

Chocolate orange cake ^{GF, E, D}

