



THREE COURSE MENU £40

STARTERS

- Grilled new-season asparagus, smoked aioli, soft egg, rye bread toast (v)
 - Juniper home-cured salmon, rhubarb, crispy radish (gf)
 - Creamed goats' cheese, pickled pear, chicory, candied walnut (v, gf)
 - Cured duck ham, brazil nut pesto, apricot gel (gf)
 - Potato & leek soup, pancetta lardons, watercress crème fraiche
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MAINS

- Confit pork belly, potato fondant, carrot harissa, kale, Kentish apple compote (gf)
 - Rollad sirloin of aged beef, creamy mash, purple sprouting broccoli, burnt onion puree (gf)
 - Roast chicken breast, sweet potato puree, charred baby leeks, peas, spring onion salsa (gf)
 - Pan-fried hake, potato parmentier, pak choi, gentleman's relish, crispy carrot (gf)
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VEGETARIAN & VEGAN (AVAILABLE FOR BOTH MENU SELECTORS)

- Open lasagne of asparagus, white asparagus puree, green & yellow courgette (v)
 - Sweet potato gratin, slow-roast tomato, black aubergine, globe artichoke, nettle pesto (ve)
 - Vegan gnocchi, carrot puttee, pea, radish, rocket salad (ve, gf)
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DESSERTS

- Layered chocolate & raspberry cake, raspberry & basil sauce (v)
- Hazelnut & vanilla custard tart, yuzu gel (v)
- Coffee tart, coffee salted caramel, cocoa nibs, vanilla mascarpone (gf)
- Bavarois figs, almond dacquoise, blueberry compote (gf)

*Prices exclude VAT & a discretionary 12.5% service charge.
Please advise us of any dietary requirements or allergies.*

THREE COURSE MENU £50

STARTERS (PLEASE CHOOSE ONE FOR YOUR GROUP)

- Artichoke & heritage carrot salad, toasted hazelnut, orange dressing (ve)
 - Roasted squash & hazelnut cannelloni, pickled turnip, radish salad (ve)
 - Soused red mullet, citrus salad, spring leaves, saffron aioli (gf)
 - Compressed pork belly terrine, golden raisin, radish, apple salad (gf)
 - Beef fillet carpaccio, bitter leaves, heritage beets, shaved horseradish (gf)
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MAINS (PLEASE CHOOSE ONE FOR YOUR GROUP)

- Seaweed-crumbed cod, crushed Jersey Royals, courgette & smoked tomato concasse (gf)
 - Slow-cooked halibut gratin, cauliflower puree, truffle (gf)
 - Pan-fried duck, confit leg bon bon, butternut puree, sprouting broccoli, nashi pear salad
 - Marrakesh-spiced spring lamb rump, burnt aubergine, cauliflower couscous, spinach, pistachio (gf)
 - Filled of beef, pont neuf chips, spinach puree, king oyster mushrooms (gf)
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DESSERTS (PLEASE CHOOSE ONE FOR YOUR GROUP)

- Apricot & raspberry bavaois, coconut dacquoise (gf)
 - Chocolate cake with raspberry & timut pepper, azelia chocolate mousse, vanilla Chantilly
 - Rum and bergamot baba, vanilla & white Orellys chocolate mousse, mixed citrus and mint (v)
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PALETTE CLEANSER £8

- Citrus sorbet & lemon jelly (gf)
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ADDITIONAL COURSES £10

Bespoke dishes available on request

- Chef's cheese selection, fig & spiced plum chutney, fruited bread
(please select one)

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FEASTING MENU £60

STARTERS

- Rosemary & sea salt bread, Longman Farm butter (v)
- Seasonal vegetable trio, hummus, grilled pitta bread (ve)
- Baby spring vegetable salad, salsa verde (ve, gf)
- Spring leaf salad, shaved Cornish Yarg, Muscatel mustard dressing (v, gf)
- Flaked roast salmon, potato vinaigrette salad (gf)
- Smoked confit duck, braised puy lentils (gf)

MAINS

- Whole baked stuffed sea trout, lemon & dill dressing (gf)
 - Roast racks of spring Devon lamb, rosemary-infused jus (gf)
 - Fennel & thyme crusted beef, truffle Madeira jus (gf)
- (please select one)*

VEGETARIAN & VEGAN (PRE CHOSEN)

- Gnocchi, carrot puree, pea, radish, and rocket salad (ve, gf)
- Served with:*
- Mixed season potato, herbed olive oil (ve, gf)
 - Seasonal spring green vegetables (ve, gf)
 - Tender asparagus, truffle dressing (ve, gf)

DESSERTS

- Chocolate & passionfruit tart (v)
 - White peach with guava, oat crumble (v, gf)
 - Pistachio cake, cherry, verbena gel (v)
- (please select one)*

ADDITIONAL CHEESE PLATTER £10

- Tunworth cheese, truffle honey, raisin bread

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