

Rosehip Fizz

Sacred rosehip cup, prosecco £7.50

Smoked Haddock

Warm oak smoked haddock, quails egg, bacon dressing

Chicken

Crispy chicken wings, parmesan sauce, roast onion, dandelion, bacon

Oyster

Steamed Maldon rock oysters, Thai dressing, crispy shallot, pork crackling

Escabeche

Battered fish, cuttlefish and vegetables, vinaigrette

Risotto

Nettle risotto, caramelised lamb sweetbreads, almond and parmesan crumb

Pig

Slow cooked Berkshire collar, celeriac, mushroom ketchup, pickled shitake

Chicken

Herb fed breast, white asparagus, wild garlic, fricassee of thigh, gnocchi, broad beans, mushroom

Lamb

Grilled rump, hot pot, sprouting broccoli, pickled red cabbage

Turbot

BBQ fillet, potato purée, sea purslane, parsley, horseradish sauce

Skate

Steamed and charred wing, spiced carrot, mussel masala

Paris Brest

Dulce de leche, banana mousse, frozen banana

Hazelnut

Hazelnut cake, tiramisu cream, buttermilk ice cream

Rhubarb

Poached rhubarb, frangipane, vanilla cream, rhubarb sorbet

Chocolate

Amador chocolate cremeaux, feuilletine crisp, mascarpone and kaffir lime ice cream

Cheese

A selection of British Isles cheeses from Neal's yard dairy, oat biscuits, Eccles cake
(£4.00 supp or £10.00 as an extra course)

Dinner price £45.00

A discretionary service charge of 12.5% will be added to your bill.

We will do everything possible to accommodate all food intolerance and allergy but cannot guarantee food will be completely allergen free.