



## MAY & JUNE MENU

### Starters

Salmon, aromatic confit, spiced sticky chilli, crisp sweet potato, Kashmiri bhaji

**£10.50**

Home cured duck, roast beets, candied walnuts, cherry dressing

**£10.95**

Seared scallops, ndjua butter, black olive lemon crumb

**£15.00**

Venison fillet tartare, beef dripping croutons, quail egg

**£12.50**

Roasted beetroot ravioli, tomato carpaccio, goats curd, basil and olive (v)

**£10.25**

Warm sweet potato latkes, spiked apple compote, spring leaves (vegan)

**£9.50**

Chicken and sweetcorn soup

**£8.95**

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### Mains

Lamb rack, French trimmed, pressed sticky lamb belly, tarragon béarnaise

**£28.50**

Wild sea bass, white crab, raw tomato coulis, anchovy vinaigrette

**£28.50**

Chicken ballottine, langoustine mousse, rosemary gnocchi, tomato and olive sauce

**£24.50**

Roasted baby fennel, banana shallot tart tatin, clementine beurre blanc, toasted buckwheat (vegan)

**£22.50**

Pan roasted monkfish, sweet pea, saffron risotto, gremolata

**£25.50**

Fig caponata, crisp polenta, scallions and toasted pine nuts (vegan)

**£19.75**

Blackened fillet, bone marrow, wood mushroom, Madeira sauce

**£29.00**

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### Desserts

Crème brûlée café, amaretto biscotti

**£9.00**

Doughnut, poached rhubarb, stem ginger ice cream

**£9.25**

White chocolate cheesecake, vanilla strawberries, mint ice cream

**£9.00**

Cheese board, relish, nuts and savoury biscuits

**£10.50**

Iced kumquat soufflé, almond nougatine, chocolate sauce

**£9.75**

Lemon mousse, marzipan tuille, black cherries

**£9.75**

Toffee apple tart, apple cider sorbet (vegan)

**£9.00**

### WE ARE A CASHLESS RESTAURANT

On arrival, please advise a member of staff of any allergies.

We use many allergen products in our kitchens and unfortunately cannot guarantee dishes are trace free.

For tables of 6 or more a discretionary 12.5% service charge will be added to the bill.



## TASTING MENU

We are delighted to be able to offer the tasting menu below. In order to make the most of this unique dining experience, we ask that everyone on your table is served from the tasting menu.

Home cured duck, roast beets, candied walnuts, cherry dressing

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Seared scallops, ndjua butter, black olive lemon crumb

•  
Lamb rack, French trimmed, pressed sticky lamb belly, tarragon béarnaise

*or*

Wild sea bass, white crab, raw tomato coulis, anchovy vinaigrette

•  
Doughnut, poached rhubarb, stem ginger ice cream

•  
Cheese board, relish, nuts and savoury biscuits

**£55.00**



## WINE FLIGHT

### Château Marguerite Fronton Rosé

An elegant rosé with aromas of violets and flavours of redcurrant, raspberries, juicy cherries and just a hint of liquorice spice from Fronton just outside Toulouse. More body and structure than typical Provence rose. Redcurrant and cherry notes will match duck perfectly.



### Vondeling Babiana Voor Paaredburg

Fabulous, 5-star, 94 point flagship white from South Africa blending Chenin, Viognier, Grenache Blanc and Roussanne. Rich with an abundance of stone fruit, honeysuckle and golden orchard fruit. Will complement the seared scallops beautifully and with enough body and richness to match the black olive and spice from the Ndjua.



### Château Chantalouette Pomerol

Beautifully mature Pomerol from a five-star vintage. Complex, elegant and the ultimate match for lamb. Lamb and right bank Bordeaux is a very traditional pairing. The sweetness of Lamb works beautifully with the supple, rich notes of the wine.

*or*

### Domaine de la Mandelière Chablis Premier Cru Les Fourneaux

From a beautifully balanced vintage, this is a complex Chablis with aromas of apple, peach, blossom and minerality. Chablis is a classic match for Sea Bass and crab. In this case being a premier cru there is even more complexity and length with dry mineral finish that will match perfectly.



### Château Briatte Sauternes

Enticingly aromatic and floral with a light golden colour. There is tropical fruit here, melon and lychee, with a hint of honey. The flavours of dried currants, saffron and spice will be great with the ginger and the sweetness will compliment the poached rhubarb. Noble rot enables wines to concentrate with no loss of acidity, so there is still freshness in abundance



### Castaño Dulce Monastell Yecla

A dark, luscious, sweet red from old Monastrell vines. Barrel aging brings out flavours of ripe fig and black olive. A great alternative to port but still a sweet red. Perfect with hard, salty cheese and sharp blues.

**£44.50**

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