

PRIX FIXE SAMPLE MENU

Please Note:

This is a Sample Menu. Subject to change.

Our menu is ever evolving, reflecting the seasons and the availability of fresh produce

Two Courses £24 Three Courses & Glass of Wine £32

STARTERS

Shiitake Mushroom & Kohlrabi Broth, Butterbeans, Lovage ^{vo}
Barbecued English Asparagus, Szechuan Hollandaise, Golden Raisins ^{vo}
Grilled Purple Sprouting Broccoli, Ricotta, Blood Orange, Pangrattato ^{vo}

Guiness Rarebit Potato +12 v

MAINS

Devilled Pork Cheeks, Haricot Bean & Date Stew, Salsa Verde Wild Garlic Gnocchi, Barbecued Oyster Mushroom, Sheep Rustler V Steamed Lemon Sole, Puttanesca Butter, Romesco

DESSERT

Baron Bigod Bread & Butter Pudding, Brown Sauce, Honey +3 Coffee Ice Cream, Hazelnuts v Tonka Rice Pudding, Rhubarb, Malt Crumble v

VO: VEGETARIAN, BUT VEGAN OPTION AVAILIBLE | VV: VEGAN | V: VEGETARIAN

Please let us know if you have any allergies or dietary requests. Your bill includes a discretionary 12.5% service charge.