STARTER

Pea & mint soup, seared scallops, buttermilk
Heritage tomato, pickled radish salad, smoked paprika, goat's curd, sesame, basil
Beef carpaccio, pumpernickel crouton, watercress
Scorched mackerel fillet, Jersey royal potatoes, squid ink, cucumber

MAIN

Roasted stone bass, celeriac, celery, Shetland mussels
Suckling pig belly, black pudding, carrot, apricot
Seared sea trout, spinach, peas, Cornish cockles, sea vegetables
Roasted aubergine terrine, courgette, goat's curd tempura

SIDE 4.00 each

Triple cooked chips/ Mixed leaf salad/ Potato purée, truffle oil
Minted new potatoes /rocket & Parmesan salad
Spring cabbages, confit shallots/ Chantenay carrots, honey, dill

DESSERT

Blackberry brûlée, lemon thyme shortbread
Strawberry mousse, basil, balsamic glaze
Lemon cheesecake, raspberry sorbet, lemon gel
A selection of ice creams & sorbets

2 courses £30.00
3 courses £35.00

Pre-selected wine pairing at £15.00
Sauvignon Blanc Caliterra – Chile (100ml)
Rioja Crianza Artesa – Spain (100mnl)
Brown Brothers Lane Harvest Orange Muscat – Australia (80ml)

All prices are inclusive of VAT.A discretionary service charge of 12.5% will be added to your bill.
Please be aware that some dishes may contain nut traces.
If you have any specific allergies, inform a manager immediately
Menu is a subject to change due to seasonality and product availability