



STARTER

Cauliflower soup, buttered King oyster mushrooms, croutons
Confit sea trout, black radish, wild garlic, bergamot foam
Pan fried mackerel, Heritage beetroot, cucumber, horseradish
Lancashire duck hearts, duck croquette, Yorkshire rhubarb, ginger

MAIN

Cornish cod, carrot purée, purple broccoli, black garlic emulsion
Crisp confit pork belly, thyme baked turnips, Agen prunes, celeriac
Wild garlic risotto, French green asparagus, Parmesan
Sussex gurnard, pink fir potatoes, spinach, blood orange, caviar

DESSERT

Millionaire's shortbread
Honey & chamomile panna cotta, blackcurrant sorbet
Pear delicie, Gianduja & walnut ice cream
A selection of ice creams & sorbets

2 courses 25.00 add wine pairing 10.00

3 courses 30.00 add wine pairing 15.00

SIDE

3.50

French fries
Buttered carrots & parsley
Savoy cabbage, confit shallot

4.50

Potato purée, truffle oil
Wild rocket & Parmesan salad
Minted new potatoes

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, please inform a manager

Available Monday to Friday from 5/6pm until 9.30/10.30pm for groups up to 8 people