Dining Menu

To Begin With...

| Sourdough Basket Smoked Whipped Butter, Honey | £8.50 |
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| Padron Peppers Dill Salt Flakes (VE, GF) | 00.83 |
| Baby Roasted Chorizo Romesco Sauce, Crispy Onion | £9.00 |

Starters

Soup of the Day Butter, Bread Roll

Satay Chicken Salad Cucumber, Carrot Ribbons, Beansprouts

Shallot Tarte Tatin Goat's Cheese Mousse, Pine Nut, Rocket

40c Trout Sous Vide Nettle Spaetzle, Crème Fraîche Sea Fennel

Main Courses

Lemon Sole Spring Young Vegetables, Lemon, Grenobloise Sauce

Cornfed Chicken Supreme 7oz Flat Mushroom, Confit Tomato, Fries

Sweet Potato Mille Feuille Chanterelle, Wild Garlic, Broad Beans

30 Days Dry Aged Sirloin Steak 10oz Confit Tomato, Portobello Mushroom and Fries (suppl.) £24.00

Sides

| Fries | £5.00 |
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| Triple Cooked Pont Neuf Potato | £5.00 |
| Charred Broccoli with Balsamic Glaze | £5.00 |
| Petit Pois, Shallot, Vinaigrette | £5.00 |
| Spinach, Creamed or Sauteed | £5.00 |
| Spring Vegetable Salad | £5.00 |

Desserts

Amalfi Lemon Cheesecake Ginger, Honey, Caramelised White Chocolate

Gariguette Strawberries Basil, Pistachio, Olive Oil

Banana Tarte Tatin Bourbon Vanilla, Medjool Dates