

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 27

3 Course 35



Dinner

Wednesday - Thursday

2 Course 29

3 Course 37

Starters

Roasted Sweet Potato Soup

Seed Pesto | Lime Crème Fraiche | Chilli Oil

D V
(or VE)

Mackerel

Ceviche | Cucumber | Chorizo | Lemon Gel | Horseradish Cream | Crackling

D G

Confit Duck Terrine

Sesame | Salted Cucumber | Mirin Glazed Orange | Chilli

Mains

Cornish Cod

Bombay Spiced Potatoes | Pak Choi | Spinach | Onion Bhaji | Red Thai Sauce

Confit Pork Belly

Sage & Roast Garlic Polenta | Miso Glazed Hispi | Chargrilled Butternut Squash
Tapenade | Parma Ham | Apple

Roasted Aubergine

Baba Ganoush | Onion Bhaji | Lentil Dhal | Spinach | Katsu

VE

Desserts

Chocolate & Caramel Delice

Cocoa Nib | Banana & Toffee Ripple Ice Cream

D V

Pina Colada

Chargrilled Poached Pineapple | Rum Gel | Coconut Sorbet

G VE

Selection of Five World Cheeses

(+ 5 supplement)

Chutney & Biscuits

D G N

please inform your server if you have any dietary requirements | some dishes may contain lead shot

D contains dairy

G contains gluten

N contains nuts

V vegetarian

VE vegan