



Three Course Menu Sample – from £61pp

Squid Escabeche, Tapioca + Squid Ink Cracker, Aleppo Pepper Oil + Sea Herbs

Pork Cheeks Slow Cooked in Beer with Charred Onions + Beet Tops

Beef Tataki, Ponzu, Wasabi Crème Fraiche + Wakame

Pressed Pigs Head + Pheasant Terrine, Lingonberry Jam, Bacon Popcorn + Dill

St Jude's Curd Cigar, Autumn Leaves, Preserved Lemon + Confit Garlic Foam

Confit Mackerel, Compressed Heirloom Tomatoes, Rye Granola, Elderflowers

Lamb Tenderloin, Morels, Anchovy Butter, Potato Fondant + Autumn Greens

Chervil + Chive Crusted Turbot Fillet, Wild Sorrel Risotto,

Ginger Steamed Whiting, Miso Broth, Cauli Leaf, Kimchi + Rice Noodles

Roasted Autumn Squash + Ricotta Pansoti, Caramelised Beetroot + Onion Velouté

Black Garlic Roasted Sirloin, Bone Marrow Fat Roots, Greens, Pommes Darphin + Port Jus

Confit Halibut, Cockles, Truffle Gnocchi + Griddled Courgette

Pump Street Chocolate Tort, Walnut Torched Meringue + Fennel Granola

Toffee Apple Crème Brûlée, Pickled Apple + Lemon Balm

Cranachan: Fen Farm Raw Buttermilk + Starwood Nova Single Malt Whisky Pannacotta, Raspberry Oat Clusters + Honey

Yogurt Sorbet, Olive Oil + Smoked Salt, Winter Berries

Brown Butter + Seaweed Madeleins, Goosberry Compote + Seaweed Gin Jelly

Bombolini, Sea Buckthorn Cream