

Spring/Summer Menu Sample

Three Courses from £64pp

Squid Escabeche, Tapioca Crisp, Aleppo Pepper Foam
Pork Cheeks Slow Cooked In Beer, Charred Onions + Beet Top Pesto
Beef Tataki, Ponzu Gel, Wasabi Espuma + Seaweed Tuille
Pressed Pigs Head + Pistachio Terrine, Lingonberry, Bacon Dust + Dill
St. Jude's Curd Cigar, Preserved Lemon Gel + Garlic Foam
Mackerel Confit, Heirloom Tomato Consommé, Rye Crumb + Nettle
Oil

Lamb Tenderloin, Morels, Anchovy Crumb, Spring Greens + Wild
Garlic Foam

Chervil And Chive Crusted Turbot Fillet, Sorrel Emulsion, Sea
Vegetable Salad, Crushed New Potatoes

Ginger-Steamed Whiting, Greens, Miso Broth, Rice Noodle Nest
Roasted Summer Squash + Ricotta Pansoti, Beetroot Coulis + Burnt
Onions

Black Garlic-Roasted Sirloin, Smoked Bone Marrow, Pommes Darphin
+ Port Jus

Confit Halibut, Cockles, Herb Gnocchi + Griddled Courgette

Pump Street Chocolate Torte, Hazelnut Praline, Elderflower Gel +
Fennel Meringue

Toffee Apple Crème Brûlée, Blackberry Compote, Lemon Shortbread
Cranachan: Buttermilk Pannacotta With Whisky Caramel, Raspberry
Crumble + Honey Foam

Yogurt Sorbet, Strawberries, Rhubarb Ribbons + Elderflower Granita