



Three Course Menu Sample – from £57pp

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

Pork Cheeks Slow Cooked in Beer with Charred Onions + Sorrel

White Asparagus, Almond Cream, Braised Radicchio + Herb Flowers

Pressed Pigs Head + Snails, Bacon Popcorn, Horseradish Milk + Dill

St Jude's Curd Cigar, Violet Potatoes, Confit Lemon + Wild Garlic Foam

Confit Mackerel, Compressed Heirloom Tomatoes, Rye Granola, Elderflowers

Beef Fillet, Bone Marrow Butter, Morels, Potato Fondant + Spring Greens

Chervil + Chive Crusted Lamb Fillet, Nettle Risotto, Wild Mushrooms

Ginger Steamed Bass Fillet, Miso Broth, Spring Greens, Kimchi + Konjac Noodles

Mughlai Chicken, Jeera Rice, Cucumber, Tomato + Red Onion Salad

Roasted Summer Squash + Ricotta Pansoti, Asparagus + Wild Garlic Velouté

Poached Fillet of Dingley Dell Pork + Slow Braised Pork Cheek, Sprouting Broccoli, Lentils, Quinoa + Parsley Root Cream

Pump Street Chocolate Tort, Walnut Torched Meringue + Fennel Granola

Strawberries, Pea + Mint

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

Blueberry + Lemon Curd Eton Mess

Brown Butter + Seaweed Madeleins, Poached Rhubarb, Sea Rosemary + Fishers Gin Jelly

Bombolini, Sea Buckthorn Cream