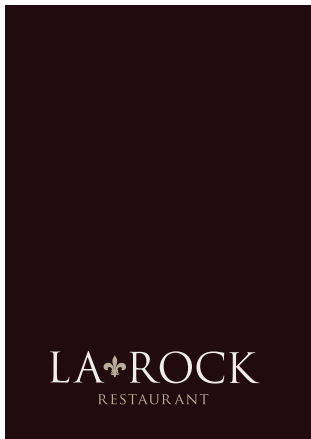




Starter

Gressingham duck breast,
peach, chicory, thyme & port

Beetroot cheesecake,
hazelnut, kale

Sea bass a la Grenobloise,
capers, parsley, croutons, lemon

Pork belly, strawberry,
balsamic, dill

Dessert

Duo of chocolate, walnut,
Tia Maria

Nougatine parfait, cherry,
pistachio, almond

Summer berry N'Eton Tidy'
meringue, marshmallow,
chantilly

British Cheeses, biscuits, grapes
sweet pickle, soured celery

Main Course

Fillet of English beef, mustard,
textures of carrot

Crispy courgette flower,
basil pesto, tomato,
mascarpone

Halibut, sole, St Austell mussels,
fennel, tarragon

Rack of new season lamb,
pea, mint, garlic

Additions

4.45 pounds each

Charred broccoli, edamame peas, nut brown butter

Roasted carrots & radishes, dill, honey

Duck fat confit potatoes, mustard
(vegetarian option available)

Dinner

2 courses 63.00 pounds

3 courses 82.00 pounds

FOOD ALLERGIES and INTOLERANCES
Please speak to our staff about the ingredients in
your meal, when placing your order.
Thank you