



SPRING DINNER

Recommended Aperitifs

Easy Peasy 12

Greensand Ridge Gin & Fever-Tree Tonic 9

TO START

Wye Valley Asparagus, Sablé, Smoked Egg Puree & Caviar

Loch Duart Salmon, Tomato, Buttermilk & Wild Garlic

East Hall Farm Beetroot, Goats Cheese, Fennel Pollen & Orange Honey

Cornish Mackerel, Radishes, Miso & Horseradish

TO FOLLOW

Baked Roscoff, Parsley Risotto, Smoked Northumberland (V)

South Coast Cod, Sea Herbs, Sake & Dill

Romney Lamb, Smoked Aubergine, Artichoke & Glazed Shoulder

Cotswold White Chicken, Celeriac Champ, Morel & Roasting Juices

Yorkshire Venison, White Asparagus, Chicory, Salami & Gravy

ON THE SIDE

Kent New Potatoes with Thyme & Garlic 6.5, Cavolo Nero with Almonds 6.5

TO FINISH

Lemon & Berry Pavlova

Layered Valrhona Chocolate Gateau, Caramel & Coffee

Blossom Honey Wild Fennel Pollen Panna Cotta, Rhubarb, Rose & Caramelised Almonds

Selection of British Cheese, House Chutney, Piccalilli & Walnut Ketchup (£10 supplement)

TWO COURSES 45 THREE COURSES 55

FEED ME MENU

'Afternoon Tea'

Bread & Snacks

ASPARAGUS

Wye Valley Asparagus, Sablé, Smoked Egg Puree & Caviar

BEETROOT

East Hall Farm Beetroot, Goats Cheese, Fennel Pollen & Orange Honey

COD

South Coast Cod, Sake & Dill

LAMB

Romney Lamb, Smoked Aubergine, Artichoke & Glazed Shoulder

RHUBARB

Lemon Sorbet, Almonds & Wild Fennel Pollen

CHOCOLATE

Layered Valrhona Chocolate, Caramel & Coffee

CHEESE

Selection of British Cheese, House Chutney, Piccalilli & Walnut Ketchup (£10 supplement)

75

'Afternoon Tea' (V)

Bread & Snacks

ASPARAGUS

Wye Valley Asparagus, Sablé & Smoked Egg Puree

BEETROOT

East Hall Farm Beetroot, Goats Cheese, Fennel Pollen & Orange Honey

RISOTTO

Baked Roscoff, Parsley Risotto, Smoked Northumberland

CABBAGE

Hispi Cabbage, Miso & Hen Of The Woods

RHUBARB

Lemon Sorbet, Almonds & Wild Fennel Pollen

CHOCOLATE

Layered Valrhona Chocolate, Caramel & Coffee

CHEESE

Selection of British Cheese, House Chutney, Piccalilli & Walnut Ketchup (£10 supplement)

75