



watercress & crème fraiche soup

asparagus with hollandaise, melted butter or vinaigrette

ham hock croquettes, vegetable piccalilli

seaweed & cider cured salmon, oyster mayonnaise & pickled cucumbers

risotto of wild garlic, purple sprouting broccoli & goats cheese

lamb rump, gnocchi, spring onions & gem lettuce

10oz. ribeye steak, bone marrow butter & hand cut chips (10.00 supplement)

fillet of sea bream, orange, fennel & dill

bitter chocolate pot & shortbread

rhubarb & pistachio pavlova

peanut butter cheesecake, banana ice cream

cheese, biscuits & chutney

coffee & biscuits

37.50 per person