



A La Carte Menu

Starters

Confit St Ewe Egg Yolk, Grilled & Fresh Salad, Potato Broth – 17

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Wye Valley Asparagus, Puffed Barley, Onion Foam – 17

Mains

Roasted Lamb Saddle, Parsnip, Green Garlic & Minted Lamb Jus – 36

Pan Roasted Monkfish, Purple Sprouting Broccoli & Shellfish Velouté – 36

Handmade Tagliatelle with Wild Mushrooms – 27

Sides

Buttered Seasonal Vegetables – 8

Garden Salad - 6

Buttered Jersey Royals – 8

Desserts

Compressed Apple, Caramelised Oats, Apple & Marigold Granita – 14

Poached Rhubarb, Honey Ice Cream, Whipped White Chocolate Ganache – 16

Chocolate Marquise, Raspberry, Vanilla Ice Cream – 16

Selection of British Cheeses, Pumpkin Seed Crackers – 20