



A La Carte Menu

Starters

‘Spring Shoots’ Salad, Seaweed Custard & Tomato Water (V) – 18

Hand Dived Scallop, Brown Butter Sauce & Smoked Roe – 20

Barbecued Hispi Cabbage, Buckwheat & Mussel Cream – 17

Mains

Salt Aged Lamb Saddle, Asparagus & Wild Garlic – 38

Monkfish, Purple Sprouting Broccoli & Shellfish Velouté – 36

Grilled Hen of the Woods, Asparagus & Brown Butter Sauce (V) – 27

Sides

Buttered Seasonal Vegetables – 8

Garden Salad - 6

Buttered Potatoes– 8

Desserts

Compressed Apple, Sheep’s Yoghurt, Sorrel & Lemon Geranium (V) – 16

Rose Set Cream, Preserved Rhubarb & Garden Herb Ice Cream (V) – 16

Selection of Cheeses with Pumpkin Seed Crackers – 20

A discretionary 12.5% service charge will be added to all bills. All of which is shared equally between the staff. Please let a member of our staff know if you have any allergies or dietary requirements.