



Dinner

3 course - £45

Served between 18:00 - 21:00

STARTERS

CHALK STREAM TROUT

Pickled cucumber, dill, crouton, radish

CONFIT CHICKEN TERRINE

Beer pickled onions, red onion chutney, watercress

SOUP

Cauliflower velouté, pickled raisins, croutons
& pumpkin seeds

BEETROOT

Slow roasted beetroot, goat's cheese custard,
butterfly sorrel

MAINS

RISOTTO

Goats' cheese risotto, mushroom ketchup,
pickled shallots, aged parmesan, chive

SEABASS

Pan fried seabass fillet, braised hispi cabbage,
smoked caviar & champagne cream sauce

SALT AGED DUCK

Soy glazed duck breast, duck fat potato rosti,
carrot & ginger puree, charred broccoli
£5 supplement

BEEF

Slow braised shin of beef, brown butter mash,
celeriac, truffle & mushroom ketchup, red wine &
port sauce

HALIBUT

Pan roasted halibut, Jerusalem artichoke,
Cornish mussel, spiced mussel broth, leek
£5 supplement

SIDES £5

SALAD

Mixed leaf salad, Dijon mustard dressing, radish,
sourdough croutons, pickled cucumber

TENDERSTEM BROCCOLI

Charred tenderstem broccoli, dashi emulsion, smoked
almonds

RATTE POTATOES

Garlic & herb butter

BUTTERED SEASONAL GREENS

*Please let the team know of any allergies or intolerances.
. Variations for other dietary requirements also available, please ask for details.
A discretionary 10% service charge is added to the bill.*