



Dinner

3 course - £45

Served between 18:00 - 21:00

STARTERS

SEABASS

Ceviche of seabass, brown bread crumb, preserved lemon, dill & gin

HAM HOCK

Ham hock & duck liver terrine, spiced apple & grape chutney, smoked almond

SOUP

Vadouvan spiced crown prince pumpkin soup, sourdough croutons, yoghurt

BEETROOT

Roasted beetroot, goat's cheese custard, fermented beetroot dressing

MAINS

RISOTTO

Parmesan & chive risotto, pickled shallots, Jerusalem artichoke.

COD

Pan roasted cod, champagne & smoked caviar cream sauce, dill

SEABASS

Roasted seabass, spiced Cornish mussel, leek, sea herbs
£5 supplement

BEEF

Braised shin of beef, roasted carrot, brown butter mash, red wine & port sauce

VENISON

Loin of venison, potato terrine, caramelised Jerusalem artichoke, blackberry
£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.*