



Amuse bouche - Potato and Chive Cracker – Goats Curd

Starters

Soup – Celeriac - Pickled Apple – Sage (v)

Octopus – Red Pepper - Chorizo - Squid Ink Cracker - Saffron Aioli – Supplement £3.00

Sweetcorn Panna cotta – Pickled Baby Corn – Crab - Shellfish Mayo - Dried Parma Ham – Supplement £3.00

Chicken Ravioli – Mushroom and Chicken Broth - Pickled Mushrooms - Chive

Cauliflower – Pickled Raisins – Truffle – Parmesan (v)

Artichoke – Roasted Artichoke - Artichoke Velouté – Pear – Hazelnut – Winter Cress Salad (v)

Mains

Chicken – Chicken Cake - Lobster Tortellini - Squash - Pumpkin Seeds – Supplement £ 5.00

Lamb – Lamb Cake - Lamb Sweetbreads – Goats Cheese – Spring Vegetables - Nasturtium - Supplement £ 4.00

Sole – Mussel - Hazelnuts - Artichoke – Pickled Shimeji Mushroom - Supplement £8.00

Potato – Onion - Black Garlic - Pickled Onions - Charred Spring Onions (v)

Pork Fillet – Black Pudding - Carrot - Carrot Top Dressing – Parma Ham - Pickled Apple

Sea Bream – Roasted Cauliflower – Romanesco – Raisin and Clam Butter Sauce

Desserts

Coffee – Coffee Mousse - Caramel Crumb - Candied Walnuts, Coffee Tuile

Triple Chocolate – Milk Chocolate Parfait - White Chocolate Parfait - Sable Base - Chocolate Soil - Yoghurt Ice Cream

Tete De Moine – Pickled Celery - Red Chicory - Celeriac Puree - Celeriac Crisps

Pistachio – Pistachio Sponge - Lemon Curd – Chantilly - Lemon Gel - Candied Lemon - Lemon Sorbet – supplement £ 3.00

Tropical – Mango - Passionfruit - Pineapple Coconut Tuile, Coconut Gel, Mango Sorbet

Cheese –Apple, Onion and Raisin Chutney - Candied Hazelnuts - Honey Cut Comb - Homemade Crackers - supplement £10.50

Coffee and Petit Fours £5.50