



**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**

**Panna cotta** – Asparagus – Crab - Shellfish Mayonnaise - 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 – Warm Spring Vegetable Salad - Goat Cheese - Nasturtium - **Supplement £ 4.00**

**Sole** – Mussel - Hazelnuts - Artichoke – Pickled Shemji 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**

**Strawberry** – Mousse – Raspberry – White chocolate – Blueberry

**Dark Chocolate** – Parfait – Cherry – Blackberry - Chocolate Soil - Yoghurt Sorbet

**Goat Cheese** – Parfait – White Chocolate – Pecan - Pear

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

**Tropical** – Mango – Passionfruit Cheesecake - Coconut Crumble, Mango Sorbet

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

**Petit Fours and Coffee £5.50**