



TABLE D'HÔTE MENU

STARTERS

Salmon

Cured fillet, compressed kiwi, raita gazpacho, labneh, coriander pesto

Pork

Char siu belly, fermented rhubarb, blackberry, salsify, tart tatin

Mackerel

Torched fillet, fennel pickle, horse radish, green peppercorn, crab tartlet

Goats cheese

Frozen parfait, beetroot, orange ketchup, hazelnut, parsley

MAINS

Beef

Mushroom ketchup, hashbrown, shitake, ox tongue, celeriac and soy

Halibut (add caviar for a £10 supplement)

Nori potato, mussel, sardine, coastal vegetables, squid ink, squid ink tuile

Duck

Seared breast, Jerusalem artichoke, hoisin, smoked cucumber, spring onion

Carrot

Textures of seasonal carrot, potato pave, sesame tuile, kale pesto

DESSERTS

Bounty

Coconut, pineapple salsa and sorbet, mizuna

Peanut

Parfait, milk chocolate, tonka bean, biscotti, lemon balm

Ginger

Spiced sponge, coffee custard, vanilla mascarpone

Orange

Baked caramel tart, Earl Grey ice cream, calamansi jelly

Local cheeses

Chutney, artisan biscuits (choose 4 from our menu £12 supplement)

£74

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill