



MICHELIN BIB GOURMAND

STARTERS

Crispy hen's egg, truffled asparagus soup
Seabass ceviche, lovage jelly, wasabi cream, puffed wild rice, caviar*
Beef raviolo, cauliflower cheese espuma, crispy shallot

MAINS

Pork belly, mustard mash, braised red cabbage, baked apple, five spice jus*
Pan fried gurnard fillet, spiced lentils, pea purée, Cornish crab emulsion*
Wild garlic risotto, roasted red onion petals, grated parmesan, kale pesto*

SIDE ORDERS

Tender stem broccoli 6.5*/ Mixed leaf salad 6 */ Fine beans 6.5 *
/ Pomme purée 6.5* / Chips 6.5 */ Chantenay carrots 6.5*

DESSERTS

Plum frangipane tart, orange ice cream
Comté cheese, seeded lavash cracker, house chutney *

2 courses £32 / 3 courses £36

Monday – Friday lunch: 12pm – 2pm / Saturday lunch: 11:30am -2:30pm

Monday – Thursday dinner: 6pm-8:30pm

Friday & Saturday dinner: 5.30pm-6:30pm & 8:15pm-9:00pm

(Maximum of 6 guests)

Please let the manager know of any allergies or dietary requirements

*** gluten free or can be made with gluten free products**

A discretionary service charge of 12.5% will be added to your bill