

Bronze Menu

£30 per person

not served on sundays.

Mains

*Pink roasted saddle of lamb, pressed lamb belly,
baby beetroot, shallots puree, rosti potato, light
lamb jus*

*48 hours slow cooked rolled pork belly "porchetta"
braised escarole with black olives, potato
shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli
sprouting broccoli, poached heritage egg,
bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved
lemon lentils, green harissa, hibiscus pickled
shallots (vg)*

Silver Menu

*2 courses for silver £50 per person -
not served on sundays.*

Starters

*Cured & smoked szechuan duck breast, charred shiitake mushrooms,
rhubarb compote*

Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel

Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth

*Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots,
black olive crumble(vg)*

Mains

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots
puree, rosti potato, light lamb jus*

*48 hours slow cooked rolled pork belly "porchetta" braised escarole with
black olives, potato shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached
heritage egg, bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa,
hibiscus pickled shallots (vg)*

Gold Menu

*3 courses for silver £75 per person -
not served on sundays.*

Starters

Cured & smoked szechuan duck breast, charred shiitake mushrooms, rhubarb compote

Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel

Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth

*Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots, black olive
crumble(vg)*

Mains

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots puree, rosti
potato, light lamb jus*

*48 hours slow cooked rolled pork belly "porchetta" braised escarole with black olives,
potato shoestring, fennel seed, infused pork jus*

*Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached heritage egg,
bearnaise sauce*

*Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa, hibiscus
pickled shallots (vg)*

Dessert

Raspberry chocolate fondant, passion fruit ice cream, raspberry sorbet

Espresso panna cotta, roasted white chocolate, madagascar vanilla ice cream

Vegan lemon, lime & ginger meringue pie (vg)

Diamond Menu

£100 per person - not served on sundays.

Amuse Bouche

*Homemade Nduja, scallop st jacques
Watermelon sashimi, jalapeno, ginger veg*

Starters

*Cured & smoked szechuan duck breast, charred shiitake mushrooms, rhubarb compote
Himalayan salt cured salmon, salsa verde, bramley apple, pickled fennel
Guinea fowl & pear terrine, williams pear gel, porcini brioche, amaranth
Texture of artichokes, heritage baby beetroot, cauliflower puree, shallots, black olive crumble(vg)*

Second Course

*Langoustine & lemon risotto, langoustine bisque, parsley, olive oil powder
Homemade cavatelli, braised beef cheeks ragu, roasted parmesan cheese
Homemade wild mushroom, spinach & truffle ravioli, vegan beurre noisette (vg)*

Main course

*Pink roasted saddle of lamb, pressed lamb belly, baby beetroot, shallots puree, rosti potato, light
lamb jus
48 hours slow cooked rolled pork belly "porchetta" braised escarole with black olives, potato
shoestring, fennel seed, infused pork jus
Charred hake, toasted almonds & smoked chilli sprouting broccoli, poached heritage egg,
bearnaise sauce
Spiced cauliflower steak, coconut & preserved lemon lentils, green harissa, hibiscus pickled
shallots (vg)*

Dessert

*Raspberry chocolate fondant, passion fruit ice cream, raspberry sorbet
Espresso panna cotta, roasted white chocolate, madagascar vanilla ice cream
Vegan lemon, lime & ginger meringue pie (vg)*

Cheese boards

*A selection of british cheese's: soft, mature & blue cheese, complete with homemade chutney,
seeded crackers.*