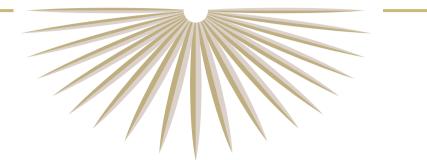




CAFE | GARDEN | RESTAURANT | BAR | PANTRY

Evening Menu



Starter

Fresh Linguine tomato velouté, crab, herb oil Pork Belly & Sweetcorn miso-glazed pork belly | sweetcorn puree corn ribs | kimchi | crackling (Ask for GF | DF)

BBQ Celeriac celeriac mousse | hazelnut XO sauce yogurt | gremolata (V) (Ask for DF)

Smoked Salmon

cucumber | avocado puree coriander pesto | salsa verde (Ask for GF | DF)

Main Course

Braised Lamb

pommes puree | coal roasted carrots pickled red cabbage | onion lamb jus (Ask for GF) Aged Picanha Steak & Gouda Polenta Chips braised beef cheeks | onion puree fine beans | garlic & chive velouté



Grilled Black Bream leek & mussels | basil fish sauce (Ask for GF)

Ricotta Gnudi & Butternut butternut fondants | pumpkin pie

pumpkin seed gremolata | goats cheese velouté

Burnt Honey Crème Brulée honeycomb | coffee crumb (Ask for GF) Raspberry, Vanilla, Honey Mille-feuille

Orange & Cinnamon Dusted Churros

orange curd | chocolate foam

Cheese Board tomato chutney | seed loaf (Ask for GF)

2 Courses £38

Dessert

3 Courses £48



FOOD ALLERGIES?

MODIFICATIONS AVAILABLE ON REQUEST

Contains No Meat or Fish (V) | Gluten Free (GF) | Dairy Free (DF)

Please let your server know at the time of ordering if you have any allergies or intolerances and we will be happy to provide a copy of our Allergens Folder for you to review. Whilst every care is taken to avoid allergens, we cannot guarantee 100% that there will be no cross-contamination.