



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
(Ask for GF)

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

Ricotta Gnudi & Butternut
butternut fondants | pumpkin pie
pumpkin seed gremolata | goats cheese velouté
(V)

Dessert

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

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.