

TEL: 01395 742725

30g Caviar Vintage Baerii 3-8 Months Matured Served with crackers to share £75 Joseph Perrier Cuvee Royale Champagne 125<sub>ML</sub>

## STARTERS

Chicken and pistachio terrine, crackling, cherry jam, baby leeks

Scallops, thai green curry, crispy chickpeas, lemon balm oil

Venison carpaccio, broad beans, mushroom foam, broccoli gel, quail egg <sup>£</sup>14 GF Tuna tartare, soy cured egg yolk, sea herbs, cucumber snow, tapioca crackers

£14 DF GF

Bang bang cauliflower, satay ketchup, pomegranate, black sesame, apricot gel

## MAINS -

Dingley Dell pork loin, pressed belly, smoked artichoke puree, plums, pickled broccoli florets, red wine jus

Line caught seabass fillet, serrano ham, fennel, saffron potatoes, cauliflower, watermelon gel \$34 GF

Beech Ridge Farm duck breast, confit leg fritter, roasted cauliflower puree, charred baby gem, rainbow baby carrots, red wine jus Fillets of plaice, burnt tomato puree, parmesan foam, clams, samphire, roasted baby beets, basil oil \$28 GF

Teriyaki glazed
Dragonfly tofu, pickled cucumber,
sticky coriander rice,
beetroot hummus,
braised baby gem,
dukkha crumb, watermelon
£26 GF DF VG

## SIDES

Smashed chickpeas, spiced soya dressing, pomegranate, crispy seaweed \$\frac{\pi}{27.5}\$ GF

Buttered summer greens, crispy onions £7.5 GF

Crunchy salad, Caesar dressing, fresh parmesan \$^£7.5 GF

Chilled herbed potatoes, honey mustard dressing \$\frac{\pmathrm{1}}{2}.5 \quad \text{GF DF}\$