Dinner Menu

Olives 4 | Mixed Nuts 4 | Vegetable Crisps 4 | House Made Bread with Olive Oil & Balsamic 5

SMALLER DISHES

(pick a few, try a little of everything. 2 - 3 plates recommended per person)

GARDEN

PRESSED HERITAGE TOMATO & BURRATA SALAD *basil gel, balsamic and olive oil* 12
WILD MUSHROOMS FRICASSÉE *roasted tofu, garlic sauce & truffle toast* 12
GOATS CHEESE & FIG TART *rocket, pear toasted walnut, lemon & Dijon dressing* 12

MEAT

CONFIT DUCK BONBON *chilli jam, pickled cucumber, teriyaki sauce* 15
BEEF CARPACCIO *dressed rocket, sun-dried tomato, black olive, herb oil* 13
GOCHUJAN KOREAN FRIED CHICKEN *kimchi, coriander* 13

FISH

HENDERSON'S CURED SALMON g*arden vegetables, herbs, Henderson's relish gel* 13
PAN FRIED SCALLOP *pea purée, chilli, chorizo, lemon gel* 16.50
CRAB ARANCINI *avocado purée, tomato, chilli salsa* 14.50

MAINS

ROAST RUMP OF LAMB 28
potato terrine, tenderstem broccoli, cauliflower, tomato, garlic, white wine jus

PAN ROASTED CHICKEN SUPREME 21
potato dauphinoise, wild mushroom, asparagus, parsnip & thyme jus

GRILLED SEABASS POTATO GNOCCHI 24
baby spinach, cherry tomato, samphire, sauce vierge

FILET OF BEEF 36
potato terrine, beer battered onion ring, watercress, peppercorn sauce

CHICKPEA & WINTER VEG CURRY 19
curried chickpeas, onion bhaji, saffron basmati rice

SIDES

Parmesan Truffle Fries 5
Skin on Fries 4
Salt & Pepper Chunky Chips 5
Seasonal Vegetables 5
Rocket & Parmesan Salad (v) 6