



MAIN COURSES

Spring / Summer

Seaweed butter baked cod, pea & lettuce fricassee, mustard
potato cake
(Fish, dairy-milk, mustard)

Crispy spiced coley, lentil dhal, sweet potato, chilli roasted
broccoli
(Fish)

Duck breast, lavender, fennel puree, confit peach
(Dairy-milk)

Crisp confit lamb shoulder, sweet potato, sugar snaps, tomato
ragu

Rack of lamb, pea & broad bean salad, confit shoulder, potato
terrine
(Dairy-milk)

Duo of chicken, chicken Ballantine with confit leg farce,
charred leek, herb potato purée, oyster mushroom, tarragon
cream
(Dairy-milk)

Textures of mushrooms, garlic & thyme rosti, cashew cheese
(vg)
(Tree nut-cashew, sesame)



MAIN COURSES

Spring / Summer

Roast celeriac steak, gochujang sauce, bok choy, chickpea
mash (vg)
(Gluten-wheat, soya)

Creamed leek & brie parcel, crushed new potatoes, tomato
basil sauce, crispy leeks (v)
(Gluten-wheat, dairy-milk)

Crispy fried sea bass, saffron potato purée, crab spring roll,
lemon scented greens, salsa verde
(Fish, gluten-wheat, crustacean, mustard, sulphites)

Artichoke & asparagus Wellington, buttered chard, heritage
carrots (v)
(Gluten-wheat, dairy-milk)

Grilled fillet of beef, asparagus, pressed potato & summer
truffle terrine, confit squash
(Dairy-milk, sulphites)

Beef fillet, watercress & nasturtium puree, bone marrow, red
wine
(Dairy-milk, sulphites, celery)

Pink peppercorn crusted fillet of beef, buttered mash, sprouting
broccoli, charred leek purée
(Dairy-milk, sulphites)



MAIN COURSES

Autumn / Winter

Venison leg, roasted celeriac, braised red cabbage, coffee & chocolate sauce (gf)

Roast partridge, confit leg risotto, king oyster mushroom, rich game jus (gf)

Roast duck breast, rhubarb puree, winter granola crumble, baby leeks, turnips (gf)

Thyme roast chicken, truffled potato galette, nettle emulsion, smoked pancetta (gf)

Roasted Norfolk mallard, salted plums, potato & thyme galette, watercress veloute

Curried chicken Kiev, squash sag aloo, coriander & cardamom cream

Roast hake, sautéed salsify, charred radicchio, citrus butter (gf)

Maple roasted butternut squash, crispy kalettes, puffed rice, tahini dressing (vg)

Portabella mushroom Kiev, smoked garlic béchamel, charred broccoli, spinach veloute (vg)