



STARTERS

Spring / Summer

Tuna ceviche, smoked tomato consume, avocado & cucumber
salad
(Fish)

Sriracha grilled king prawns, compressed mango, sour apple
salad
(Sulphites, dairy-milk)

Citrus cured salmon, asparagus, horseradish crème fraiche
(Fish, sulphites, dairy-milk, mustard)

Garden pea panna cotta, vegan feta crumble, pickled
vegetables (vg)
(Soya, sulphites)

Za'atar spiced aubergine, turmeric & coconut sauce (vg)

Parmesan and smoked garlic tart, lemon, chicory, pea sprouts
(v)
(Dairy-milk, gluten-wheat, soya)

Barbecued lamb rump smoked crème fraiche, aubergine,
dukkah
(Dairy-milk)

Duck breast salad, burnt coconut, pineapple, cashew nuts
(Tree nut-cashew)

Pulled smoked chicken thigh, spicy sweetcorn salsa, coriander
(Sulphites, gluten-wheat)

Avocado panzanella salad, heritage tomatoes, caramelised
tomato water (vg)
(Gluten-wheat)



STARTERS

Autumn / Winter

Gin cured salmon, beet & red cabbage remoulade soda bread,
seaweed butter

Salt beef & root vegetable terrine, pickled forest mushroom,
brioche crumb

Vegan nduja & spelt risotto cake, charred cabbage, zhoug
(vg)

Maple roasted pumpkin, spiced vegan feta, candied pecan
nuts (vg, gf)

Candied chestnut, sage pesto, winter chicken salad (gf)

Mushroom duxelle, pickled mushrooms, Jerusalem artichoke
(vg)

Kedgeriee fish cake, Cambridge sauce, watercress salad (gf)

Charred tender stem, Cerney Ash goats' cheese, quince terrine,
hazelnuts (v, gf)

Five spiced duck breast, chilli, ginger & carrot slaw, lentil
vinaigrette (gf)