



2 course – 22

3 course – 29

TO START

Goat cheese bonbons

chili jam / pickled & baked kohlrabi / baby leaf

Tofu scallops (VG,GF)

cucumber carpaccio / avocado mousse / mizuna / black sesame crisp

Garden pea falafel (VG)

soya cream cheese / pickled radish / pea shoots / coriander foam

Sweetcorn panna cotta (VG,GF)

sweetcorn veloute / crispy corn / chipotle chili oil / amaranth

Soup of the day (VG)

sourdough / butter

MAIN COURSE

Potato pave (VG,GFO)

charred broccoli / chive sauce / crispy potato skins / potato powder

Ricotta dumpling

confit cherry tomato / charred onion petals / tomato broth / basil oil

Pearl barley risotto (VG)

king oyster mushroom / almond sauce / thyme / spinach powder

Marinated tofu (VG,GF)

labneh / courgette / radish / peas / watercress

Beer battered halloumi

buttermilk / dill / lime / dulce ash

TO FINISH

Poached apricot (VG,GF)

almond mascarpone / apricot gel / almond crumb / micro thyme

Dark Chocolate nemesis

sea buckthorn gel / Greek yoghurt / meringue shards / cocoa

Black rice & coconut donut (VG,GF)

kaffir lime leaf sorbet / pineapple / coconut sauce / micro Thai basil

Vanilla parfait (GF)

strawberry / balsamic gastrique / strawberry crisp / nasturtium

Selection of British cheeses

spiced tomato chutney / cucumber / crackers