

## TO START

<b>Salmon</b>	16
Fingal's hot smoked salmon, herb cream cheese, cucumber relish, buckwheat blinis	
<b>Pork</b>	16
Rare breed pork rilette, pickled vegetables, micro leaf salad	
<b>Langoustine</b>	16
West Coast langoustine, mango salad, tarragon crumb, shellfish bisque	
<b>Asparagus</b>	16
Norfolk asparagus, hollandaise sauce, aged Comté, watercress	

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## TO FOLLOW

<b>Chicken</b>	25
Goosnargh chicken, pearl couscous, sweet potato, baby spinach, Madeira sauce	
<b>Bream</b>	24
Fillet of seabream, squid ink farfalle, Heritage carrots, petit pois velouté	
<b>Lamb</b>	26
Rump of lamb, Jersey Royals, Merguez sausage, smoked yoghurt, wild garlic	
<b>Mushroom</b>	20
Wild mushroom dumplings, purple sprouting broccoli, foraged leeks, almond pesto	
<b>Beef</b>	40
Dry aged 12oz Sirloin, flat mushroom, fondant potato, vine cherry tomato, Béarnaise	

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## TO FINISH

<b>Chocolate</b>	11
White chocolate and pistachio parfait, blueberry mousse, nut granola	
<b>Apple</b>	11
Apple tarte tatin, vanilla ice cream, rum-soaked golden raisins, butterscotch sauce	
<b>Strawberries</b>	11
Buttermilk panna cotta, Gariguettes strawberries, rhubarb compote	
<b>Cheese</b>	14
Artisan cheese selection, spiced fruit chutney, sourdough crackers	

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Please let us know if you have any specific dietary or allergen requirements and we shall be delighted to assist you. Please note, our dishes are not produced in an allergen-free environment.