

Bellini

White peach puree, prosecco £6.00

Crab

Gurnard fillet, crab and saffron custard, tomato, basil

Mackerel

Fried mackerel fillets, marinated aubergine, yoghurt and tahini sauce

Kedgerree

Poached smoked haddock, puffed rice egg, curry oil

Bacon

Lamb breast rasher, sweetbread, pickled vegetables

Tongue

Calves tongue, salt baked beetroot, breaded marrow, smoked anchovy dressing

Sweet 'N' Sour Pork

Slow cooked cheeks and belly, pineapple, braised greens

Pigeon Pie

Baked wood pigeon, foie gras, peas, girolles

Lamb

Roast rump, borlotti bean, basil tomato, goats cheese cream

Plaice

Roast plaice on the bone, ceps, sweet corn purée, summer truffle butter

Bass

Grilled wild fillet, glazed carrots, shellfish bisque

Hedgerow

Crab apple mouse, blackberry jelly, elderberry sorbet, cobnut crisp

Custard

Fried vanilla custard, roast fig, raspberry

Crunchie

White chocolate honeycomb parfait, dark chocolate sorbet

Almond Cake

Sauternes soaked cake, poached white peach, vanilla ice cream

Cheese

A selection of British Isles cheeses from Neals yard dairy, oat biscuits, treacle soda bread (£3.00 supp or £9.00 as an extra course)

Dinner Price £38.00

Coffee or infusions £3.50 Mineral water £3.50 (75cl bottle)

A discretionary service charge of 12.5% will be added to your bill.