

Tasting Menu £85pp

Matched with Wine, Add £65

Matched with Prestige Wine, Add £90

Why not add Black Truffle to the Roast Chicken £15

Add extra cheese course £15

Matched with wine £10

Matched with premium wine £18

Crispy Olives | Truffle
Coal Cracker | Beef Tartare | Lovage

Treacle & Stout Sourdough

Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

Treacle Cured Salmon

Crumpet | Shallot | Baby Gem | Brown Butter

Roscoff Onion

Lamb Haggis | Turnip Tuile | Potato Mousse

Roast Hake

Lime | Bottarga | Clams | Warm Tartare Sauce

'Sunday Roast Chicken'

Potato Terrine | Confit Carrot | Sausage Roll

Ice Cream Lollipop

Coconut | Yuzu | Meringue

Sticky Toffee Pudding

Blood Orange | Salted Caramel | Vanilla

Choice Menu £65

Matched with Wine Add £45pp

Matched with Prestige Wine Add £60

SNACKS £5pp

Crispy Olives | Truffle
Coal Cracker | Beef Tartare | Lovage

TO SHARE

Treacle & Stout Sourdough

Duck Skin Butter | Olive Oil | Pepper

or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

STARTER

Treacle Cured Salmon

Crumpet | Shallot | Baby Gem | Brown Butter

or

Roscoff Onion

Lamb Haggis | Turnip Tuile | Potato Mousse

MAIN COURSE

Roast Hake

Lime | Bottarga | Clams | Warm Tartare Sauce

or

'Sunday Roast Chicken'

Potato Terrine | Confit Carrot | Sausage Roll

DESSERT

Sticky Toffee Pudding

Blood Orange | Salted Caramel | Vanilla

or

Cheese

Tete De Moine | Drunk Fig | Crackers