



A LA CARTE

STARTERS

BOTANICAL GIN PRAWN COCKTAIL 9

Gem lettuce, 'Red Snapper' gel, avocado, cactus & lime sorbet

OAK SMOKED SALMON 10/14

Compressed cucumber, caperberries, horseradish, royal grapes, crispbread

CRISPY GRESSINGHAM DUCK SALAD 12/16

Growing leaves, red chilli, toasted cashew, pickled vegetables, blackberries, spring vinaigrette

MARINATED BEETROOT & BURRATA 9

Confit tomatoes, sweet red onion, rocket pesto, garlic floss (V)

SUMMER PICKLED CARROTS 8

Feta, chicory, poached pear, red chard, olive dust (V)

SUPERFOOD SALAD 8/13

Heritage beetroot, pumpkin seeds, pomegranate, quinoa, radish, nettle oil (VG)

(V) - Vegetarian (VG) - Vegan

Food allergies and special dietary requirements can be catered for by our team members, please make us aware and they will prepare something especially for you. All prices include VAT at the prevailing rate. A discretionary 12.5% service charge will be added to your bill.