

COMPLIMENTARY BREAD COURSE
homemade with flavoured butter

STARTERS

TROUT £9.00

sea trout, pea panna cotta, sea herbs

CRAB £10.00

crab mousse, cucumber jelly, basil mayonnaise, tomato crisps

ASPARAGUS £9.00

wye valley asparagus, marmite jersey royals, poached egg, hollandaise

WATERMELON £8.00

smoked watermelon, goats curd, walnut

PIG £8.50

sweet & sour pig cheek, burnt orange, spring onion

LAMB £11.00

lamb sweetbreads, carpaccio of lardo, mushroom puree, mushroom tea

MAIN COURSE

all served with seasonal sides

COD £22.00

pan fried cod, chorizo croquette, spiced tomato & bread sauce, chorizo oil

MONKFISH £24.00

monkfish, char siu vegetable spring roll, beansprout & chinese cabbage salad

BROCCOLI £17.00

roast broccoli, charred purple tenderstem, tahini, almonds, red pepper, fried tofu

FIG £16.00

fig, gorgonzola & braised chicory tart, radish & carrot salad

LAMB £28.00

herb crusted rack of lamb, roast aubergine puree, slow roasted tomato, wild garlic pesto

BEEF £30.00

sous vide beef fillet, ox cheek agnolotti, cavolo nero, red wine sauce

All our produce is sourced as local as possible. We strive to create every dish using the best of our local, fresh & seasonal ingredients. Dishes may contain allergens.

If you have any dietary requirements, please speak to a member of our team