

Another hand

Aperitif	14
– Yuzu sake champagne	
– Lacto fermented Rhubarb champagne	
Holy grain sourdough whey butter smoked apple	5.5
Raw oyster tom yum grilled lime wild garlic	4
Chicken skewer leek brown rice koji wild mushroom filo & thyme crumble	8
Wildfarmed house flatbreads	10.5
– Bbq spring greens truffle baron bigod corra linn green herb	
– Confit duck leg szechuan xo blood orange creamed spinach	
Shetland scallops buttered leek burnt citrus chicken jus gras	19
Sea bream smoked celeriac cream seville orange roasted apple	18
Cornish skate parsnip mustard caper pickled lemon	24
Braised carrot smoked ketchup pinenut carrot top pesto gooseberry	15
Jerusalem artichokes confit yolk pickled mushroom hot buttered rum	16
Confit spring cabbage smoked aubergine jalapeño wasabi seaweed	14
Wild mushrooms salsify truffle roasted onion long pepper	10
Hay roasted hasselback potato buttermilk black garlic burnt butter	8
Salt aged lamb rack belly sprouting broccoli sheep's curd chive mint jus	32
Pork chop preserved quince smoked chilli blood orange fennel	30
Braised short rib tartare 'cannelloni' whey onions gremolata	36
Salt aged duck apricot boshi bbq brassicas cherry	34
Warm rye chocolate blood orange spiced gingerbread smoked sea salt toasted white chocolate	12
Sheep's milk pannacotta yorkshire forced rhubarb white chocolate rosemary meringue	9
Blood orange cheesecake cornflake crunch old fashioned orangeade	10
Poached pear blue clouds smoked hay custard hazelnut	10

Please ask a team member for our current selection of dessert wines