



## DINNER MENU

3 COURSE £75

### STARTERS

#### SUMMER PEA SOUP

CRÈME FRAICHE, MINT

#### GIN CURED TROUT

TOMATO, LOVAGE, YUZU

#### SLOW COOKED DUCK EGG

WYE VALLEY ASPARAGUS, SMOKED EEL, HOLLANDAISE, SOURDOUGH

#### HERATIGE TOMATO

BURRATA, WHITE BALSAMIC, BLACK OLIVE

### MAIN COURSES

#### PAN ROASTED FILLET HALIBUT

SALT COD MASH, BBQ GEM, CLAMS, MUSSELS

#### PORK

SAFFRON POTATOS, CHORIZO, BROAD BEANS

#### RARE BEEF

ROSTI, CARROT, SPINACH

#### HARRISA CAULIFLOWER

HERB YOGHURT, CHICKPEA, PICKLED CAULIFLOWER, DUKKAH

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill*



## DESSERTS

**VANILLA & STRAWBERRY CHEESECAKE**  
WHITE CHOCOLATE, STRAWBERRY SORBET

**CHOCOLATE FONDANT**  
VANILLA ICE CRÈAM

**MANGO CREMEUX**  
THAI BASIL, COCONUT ICE CREAM

**SELECTON OF FOUR CHEESES (£5 supplement)**

GODMINSTER / KIDDERTON ASH / BARON BIGOD / HARROGATE

**CAFÉ DU MONDE GRAND CRU COFFEE & HOMEMADE PETIT FOURS**  
£9.95

## WATER SELECTION

KINGSDOWN, CANTERBURY 75CL STILL or SPARKLING	£4.50
VOSS, NORWAY 80CL STILL or SPARKLING	£9.50
BATH, MENDIP HILLS, NORTH SOMMERSET 75CL STILL or SPARKLING	£5.50
EVIAN, FRENCH SPRING WATER 75CL STILL	£6.50

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill*



TASTING MENU £95

WINE & DRINKS PARING £70  
NO ALCOHOL DRINKS PARING £50

**LEEK & POTATO ESPUMA**  
ONIONS CRUMB, LEEK OIL  
*Baron de L, 2015, Loire Valley, France*

\*

**HAND DIVED SCALLOP**  
COURGETTE, SAMPHIRE  
*Oremus furmint 2020, Hungary*

\*

**CURED SALMON**  
TOMATO, LOVAGE, YUZU  
*Drappier Rose, Champagne, France*

\*

**RARE BEEF**  
ROSTI, CARROT, SPINACH  
*Joel Gott 815, 2021, United States*

\*

**APPLE**  
JELLY, ROSMERY CREAM, CIDER, BLACK PEPPER  
*Ice cyder, Somerset, England*

\*

**RHUBARB PAVLOVA**  
LEMON BALM, RHUBARB JUS  
*Chateau de stoney, 2022, France*

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill*



TASTING MENU £95

WINE & DRINKS PARING £70  
NO ALCOHOL DRINKS PARING £50

**LEEK & POTATO ESPUMA**

ONIONS CRUMB, LEEK OIL  
*Lyres London dry & Tonic*

\*

**SMOKED SALMON TOAST**

CAVIAR, LEMON ZEST  
*Babylonstoren Sparkling*

\*

**CHALK STREAM TROUT**

CRAB, PINK GRAPEFRUIT, SHISO  
*Copenhagen Tea Jasmin*

\*

**STOKE FARM LAMB**

RUMP & NECK, ALLIUMS, YEWS CURD, LAMB JUS  
*Copenhagen Tea Green*

\*

**APPLE**

JELLY, ROSMERY CREAM, CIDER, BLACK PEPPER  
*Seedlip spiced & Lemonade*

\*

**RHUBARB PAVLOVA**

LEMON BALM, RHUBARB JUS  
*Bitterlekker*

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill*

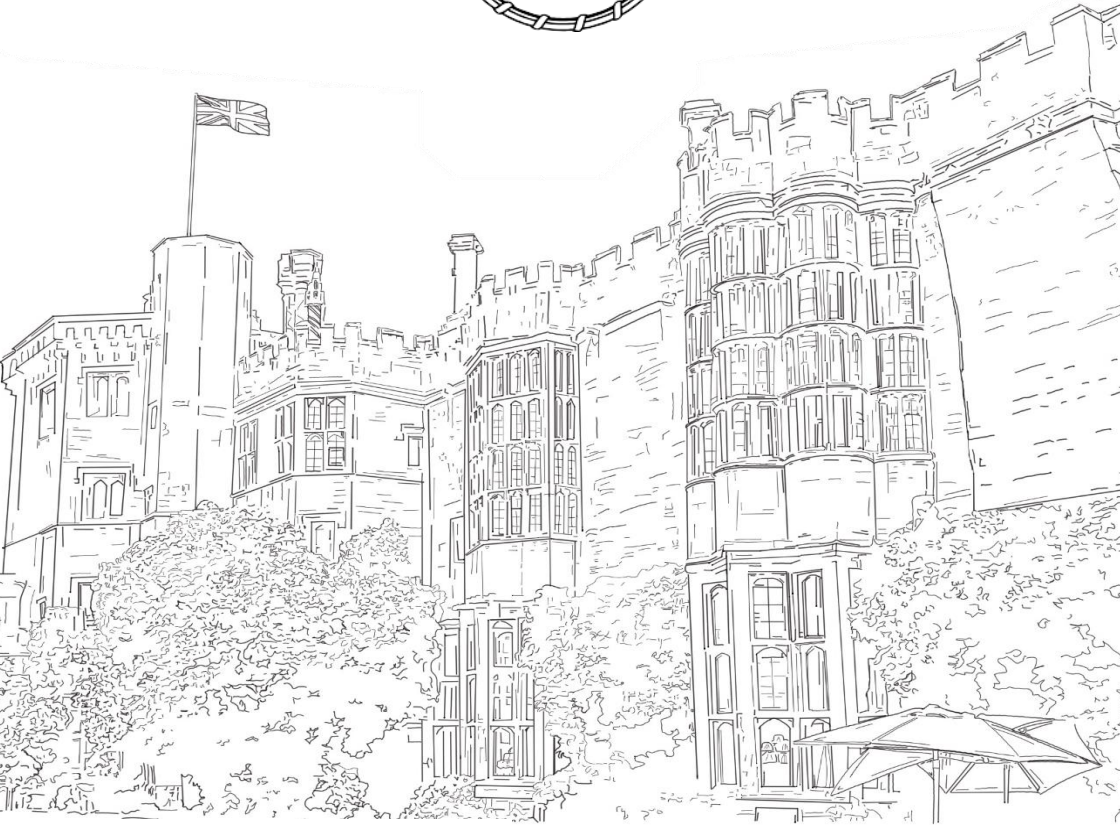


Illustration: India Hampshire

*Please advise us of any food allergies or intolerances.*

*Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. An allergen matrix is available on request.*

*A discretionary service charge of 10% will be added to your bill*