

APRIL 2022

Tasting Menu £85pp

Matched with drinks, Add £65

Matched with Prestige drinks, Add £90

Matched with cocktails £55

Why not add Black Truffle to the Suckling Pig £15

Add extra cheese course £15

Matched with wine £10

Matched with premium wine £18

Salmon | Rice Cracker | Dill
Beef | Horseradish | Bread

Charcoal & Kalamata Sourdough

Duck Skin Butter | Olive Oil | Pepper
or

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

Torched Mackerel

Asparagus | Rhubarb | Hibiscus

Roscoff Onion

Lamb Haggis | Turnip Tuille | Potato Mousse

Cod Fillet

Batter Scraps | Peas | Crisp Potato

Suckling Pig

Black Pudding | Mustard | Apple

Ice Cream Lollypop

Chocolate | Rice Pudding | Vanilla

Carrot Cake

Cream Cheese Ice Cream | Lemon | Walnut

APRIL 2022

Choice Menu £65

Matched with Wine Add £45pp

Matched with Prestige Wine Add £60



SNACKS £5pp

Salmon | Rice Cracker | Dill
Beef | Horseradish | Bread

TO SHARE

Mushrooms on Toast (£10pp)

Truffle Butter | Parsley Mayo | Sourdough

STARTER

Torched Mackrel

Asparagus | Rhubarb | Hibiscus

OR

Roscoff Onion

Lamb Haggis | Turnip Tuile | Potato Mousse

MAIN COURSE

Cod Fillet

Batter Scraps | Peas | Crisp Potato

OR

Suckling Pig

Black Pudding | Mustard | Apple

DESSERT

Ice Cream Lollypop

Chocolate | Rice Pudding | Vanilla

OR

Cheese

Tete De Moine | Drunk Fig | Crackers