

# HOT BOWLS

Beef shortrib, carrot puree, potato rosti, nasturtium, beef jus

Pressed pork belly, pomme puree, caramelized apple, cider

Chicken breast, soft truffle polenta, torched corn, lovage oil

Lamb rump, hasselback potatoes, cabbage roll, Lamb jus, chive oil

Battered haddock, chip shop style curry sauce, pea puree

parmentier potatoes, vinegar powder, samphire, sea herbs



# HOT BOWLS

Teriyaki salmon, Sticky rice, Roast tenderstem, toasted sesame and togarashi

Pan seared sea bream crushed new potatoes, sauteed mangetout chili and lime butter

Prosciutto wrapped monkfish tail, spiced red pepper veloute, green beans and shallots (SC)

Cornish brie mac and cheese, crispy onions, chives, Pangrattato

Delicata pumpkin risotto, Parmesan crisp, soft boiled quail egg, ricotta

Sweet potato gnocchi, hazelnut and chive beurre noisette crispy sage leaf

Braised puy lentils, cumin roast tenderstem, crispy leek

Aubergine caponata, polenta mash, semi dried tomatoes and parsley

Roast heritage carrots, smoked almond dukkah, sherry vinegar dressing

Heritage courgette, Chermoula, preserved lemon dressing, chervil

# COLD BOWLS

Chicken Caesar, cos lettuce, caesar dressing, crispy chicken skin, anchovy, pancetta

Smoked duck breast salad, endive, roast grape, crispy kale, candied hazelnuts

bavette steak, Smoked almonds, baby spinach, fig, Manchego

beef carpaccio, confit egg yolk, parmesan, lambs lettuce, confit garlic emulsion

Hot smoked salmon, beetroot, orange, watercress, orange miso dressing



# COLD BOWLS

Scallop crudo, tigers milk, burnt orange, chive oil sriracha gel (sc)

Gin cured trout, horseradish creme fraiche, beetroot ketchup, pickled beetroot, malt bread croutons

Lobster tail, celeriac remoulade, crispy mustard seeds, lemon gel (SC)

Heritage tomato, burrata, pickled shallot, vin de Jerez dressing, basil crisp

Poke bowl, wild rice, wakame, edamame, tea stained egg, sesame and soy dressing

Heritage courgette, labneh, pickled grapes, pomegranate, gremolata, watercress

Tenderstem, grilled peach, pea and mint mousse, lemon dressing, mint oil

Falafel, harissa couscous, hummus, toasted flatbread coconut tzatziki

Roasted and pickled beetroot, vegan creme fraiche, candied walnuts, beetroot gel, wild rocket

# PLATED DINING TO START

## Meat

Beef tartare, pickled gherkin, bloody mary mayonnaise, crispy capers, cured egg yolk sourdough crutes.

Smoked chicken terrine, Black garlic puree, sourdough crutes, tarragon emulsion, confit egg yolk, tarragon

Smoked duck breast, heritage beetroot, radicchio, burnt orange, candied hazelnuts, beetroot gel

## Fish

Beetroot and gin cured salmon, horseradish creme fraiche, Beetroot puree, pickled beetroot, dill, sea purslane, rye bread

Sea bream ceviche, wasabi and avocado puree, pickled chili, wakame, crispy wonton, Lime gel

Tuna loin, compressed watermelon, candied pistachio, edamame puree, pickled daikon, soy sesame and lime dressing



# PLATED DINING TO START

## Vegetarian

Sweet potato gnocchi, toasted hazelnut beurre noisette, roast pumpkin, chive oil, crispy sage.

Heritage tomato, burrata, pickled shallots, wild nettle pesto, sourdough croutons, basil

Heritage beetroot, figs, candied walnut, Goats cheese mousse, pickled beetroot, Beetroot gel, Blackberries,  
Nasturtium

## Vegan

Watermelon tartare, pickled ginger, yuzu gel, pickled cucumber, coriander emulsion

Grilled heritage courgette, Harissa hummus, crispy chickpeas, pickled red grape, chermoula

Vegan butternut squash gnudi, crispy kale, confit garlic, pumpkin puree, crispy sage.



# PLATED DINING MAIN

## Meat

Beef sirloin, Broccoli puree, Potato terrine, chargrilled tenderstem, Port jus

Pressed pork belly, pomme puree, miso glazed carrot, crispy mustard seeds, caramelized apple puree, cider jus

Chicken supreme, brown butter fondant potato, artichoke puree, asparagus, tarragon jus

## Fish

Salmon darne, Crushed new potato, Pressed cabbage roll, Champagne veloute, trout roe, dill oil

Miso baked cod loin, charred leeks, delicata pumpkin, hazelnut beurre noisette, crispy shiso

Garlic and parsley monkfish kiev, sauvignon veloute, Mussels, pickled apple, dill oil, sea herbs (SC)



# PLATED DINING MAIN

## Vegetarian

Pea and mint fritter, Spinach and pea veloute, broad beans, filo pastry, pickled currants. whipped ricotta

Chargrilled cauliflower, Dahl puree, coriander labneh, spiced chickpeas, crispy curry leaves, coriander oil

Shallot tart tartin, spinach soubise, crispy shallots, Pickled red onion petals, fennel pollen

## Vegan

Chargrilled cauliflower, Dahl puree, coconut and coriander yogurt, spiced chickpeas, crispy curry leaves,  
coriander oil

Beetroot wellington, beetroot gel, pickled shimeji mushrooms, toasted pine nuts, fresh horseradish

Shallot tart tartin, vegan spinach soubise, crispy shallots, Pickled red onion petals, fennel pollen



# PLATED DINING TO FINISH

Pear frangipane , Pear gel, candied almond flakes

Lemon meringue tart, berry compote, verbena

Chocolate hazelnut delice, chocolate soil, ganache.  
Candied hazelnut

White chocolate and pear dome, shortbread crumb

Passionfruit slice, Mango puree, candied peel

Eaton mess, crème Chantilly, fresh berries, meringue and  
berry coulis

