



*Locally Sourced, Seasonally Inspired*

### **STARTER**

#### **BEEF TARTARE**

*Acorn, Mushroom, Alliums*

#### **SCALLOP**

*Radish, Orange, Keta (Add Oscietra Caviar +£10)*

#### **PEA & LAVENDER VELOUTÉ**

*Crispy Bacon*

#### **CRAB TARTLET**

*Pickled Garlic, Crab Bisque, Fennel*

### **MAINS**

#### **AGED SIRLOIN OF BEEF**

*Spinach Purée, Confit Leek, Beef Fat Jus*

#### **SPRING LAMB**

*Wild Garlic, Nettle Pisto, Asparagus, Black Berry Mint Jus*

#### **PAN SEARED COD**

*Courgette Rolls, Caponata, Courgette Ribbon Champagne Sauce (Add Oscietra Caviar +£10)*

#### **TEMPURA AUBERGINE**

*Spinach, Miso Cauliflower, Sauce De Poireaux*

### **DESSERT**

#### **TOASTED RICE PANNACOTTA**

*Rhubarb Syrup, Poached Rhubarb, Fennel Sorbet*

#### **“SNICKERS”**

*Peanut Butter Mousse, Salted Caramel, Crème Fraîche Sorbet*

#### **HAY PARFAIT**

*Smoked Ver Jus Caramelised Apples, Brown Sugar Meringue, Granny Smith Apple Snow*

#### **GLAZED TUNWORTH CHEESE**

*Honey Glazed Apricots, Truffle Honey, Thyme, Walnut & Fruit Crisp Bread*

**Three Courses £95 | Wine Pairing £40**

*Some of our food and drink may contain allergens. Please ask a member of staff if you require further information.  
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your account.*