

STARTERS

Smoked venison tartare, pickled salsify, herb garden emulsion, black garlic

Baked Baron Bigod, four seed cracker, Sidings garden leaves, winter truffle, fig jam

Warm salmon gravlax, herb crème fraiche, Avruga caviar

Monkfish carpaccio, beetroots, pickled cucumber, Avruga caviar, herb oil

MAINS

Roasted rump of Black Mountain lamb, crushed new potatoes with black olive, peas,
rainbow chard, tarragon sauce

Seared loin and confit belly of rare breed pork, heritage beetroots, apple caramel,
whole grain mustard, black pudding mille-feuille, madeira jus

Pan-fried skate wing, brown shrimp and shallot gratin, braised fennel, sea beet, white
beans, samphire, XO butter sauce

Pearl barley risotto, blue cheese, Romanesco, kale, butternut squash, leek oil

DESSERTS

Pumpkin spiced latte soufflé, vanilla ice cream, cardamom madeleine

White chocolate cremeux, rhubarb sorbet, ginger beer foam, rhubarb carpaccio

Selection of British cheese with chilli jam, honeycomb and artisan crackers

Honey glazed pineapple, Italian meringue, mango compote, chilli and lemon grass
sorbet

2 COURSES £45/HEAD

3 COURSES £55/HEAD

Please inform your server of any allergies or intolerances

A discretionary 12.5% service charge will be added to you bill; just let your server know if you'd prefer it removed.

MOVING YOU
THROUGH THE ART OF
BRITISH DINING



CARRIAGES

EASTER SUNDAY