

ON ARRIVAL

Canapés

House made focaccia and salted butter

STARTERS

Salad of Wye Valley asparagus, dressed white crab, wild garlic emulsion, buttermilk and chervil vinaigrette | 18

Quinta De Azevedo, Alvarinho, Escolha, Minho, Portugal 125ml 8.50 | 175ml 11 | 250ml 14.75

Pea and Lovage pannacotta, broad beans, pickled garlic, feta emulsion, tomato confit | 15

Poached scallop and lobster mousse, ajo blanco, spring onion, green chilli, coriander | 19

Tartare of sea bream, pickled mooli, jersey royals, toasted hazelnuts, apple & celery vinaigrette | 17

Boudin of confit chicken, foie gras, parma ham, woodland mushrooms, chicken consommé | 19

MAINS

Honey glazed breast of dry aged Creedy Carver duck, Wye Valley asparagus, duck liver boudain, broccoli puree, green strawberry compote, swiss chard, cognac sauce | 38

Seared rump and braised shortrib of Herefordshire beef, ox tongue, onion cream, morel stuffed gem lettuce, potato puree, red wine sauce | 39

Balnaves, Cabernet/Merlot, Coonawarra, Australia 125ml 13 | 175ml 17 | 250ml 22.50

Brill poached in white wine, crushed jersey royals, capers, wild garlic, globe artichoke, creamed king oyster mushrooms, butter sauce with smoked eel and dulce seaweed | 34

Les Hauts De Milly, Montmains, Premier Cru, Chablis, France 125ml 20.50 | 175ml 27 | 250ml 36

Baked spring onion and Monkland cheese, broccoli purée, fennel, wild mushrooms, onion velouté, pomme dauphine, leek oil | 25

Black Mountain lamb cutlet smoked over bay leaf, braised belly, burnt onion petals, wild garlic, potato beignets, bagna cauda, salt baked celeriac, soubise sauce and madeira jus | 39

DESSERTS

Rhubarb and custard pavlova, white chocolate sorbet, rhubarb consommé | 14

Contero, Brachetto D'Acqui, Piedmont, Italy | 5.5

Strawberry soufflé, red wine and strawberry sorbet, vanilla macaroon | 14

Dark chocolate mousse, chocolate crackling, crème fraiche, mint ice cream | 14

Selection of British cheeses with chilli jam, honeycomb and artisan crackers | 16

Sandeman 20 years old Tawny Port NV | 14

Please inform your server of any allergies or intolerances

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