



Dinner

3 course - £45

Served between 18:00 - 21:00

STARTERS

SALMON

Textures of salmon, buttermilk & dill dressing, pickled cucumber

EVESHAM TOMATO

Burrata, basil, sourdough, tomato consommé

SOUP

Pea velouté, mint, Jersey Royal potato salad, chives, crème fraiche

BEEF

Aged beef tartare, onion emulsion, pickled shallots, malted beer bread, watercress
£3 supplement

SCALLOP & PORK

Cornish scallop, confit pork belly, sweetcorn, pork broth
£3 supplement

MAIN EVENT

SALT AGED DUCK

Soy glazed duck breast, confit leg, kohlrabi, crispy duck fat potato

PEA

English pea risotto, goat's cheese, mushroom & truffle ketchup, pickled shallot, aged parmesan

COD

Roasted Cornish cod, English peas, broad beans, ratte potatoes, Champagne cream sauce

SALT AGED BEEF SIRLOIN

Braised celeriac, beef fat mash, mushroom & truffle ketchup
£5 supplement

HALIBUT

Pan roasted halibut, langoustine & tomato bisque, braised baby fennel, sea purslane
£5 supplement

SIDES

£5

SALAD

Mixed leaf salad, Dijon mustard dressing, radish, sourdough croutons, pickled cucumber

BUTTERED SEASONAL GREENS

Spring cabbage, pea, broccoli, leeks

TENDERSTEM BROCCOLI

Charred tenderstem broccoli, dashi emulsion, smoked almonds

JERSEY ROYALS

Lemon & garlic butter

Please let the team know of any allergies or intolerances.

. Variations for other dietary requirements also available, please ask for details.

A discretionary 10% service charge is added to the bill.