



*Shared Signature Menu*

*\*sample\**

£70

*Snacks*

Cooley Oyster, Fermented Blackberry, Seaweed

Pickles & Ferments

Raw Prawn Blini, Burnt Lemon, Creme Fraîche

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

*Starters*

Early Summer Tomatoes, Raspberries, Kalamata Olives

Chickpea Pancake, Wild Mushrooms, Goat's Cheese

Cauliflower, Herb Pesto, Black Sesame Dukkah

*Mains*

Wood-Grilled Turbot, Vichyssoise, Girolles, Peas

Spring Lamb, Wild Garlic, Pepper Oil

French Fries

Rosemary Focaccia

*Optional Cheese course, shared between two*

St. Helena & Mature Sparkenhoe Red Leicester, Blackberry Jelly £14

*Puddings*

Congo Dark Chocolate Tart, Salted Caramel, Liqueurice

Amaretto Ice Cream, Banana, Pear, Almond Praline



*Individual Plated Tasting Menu*

*\*sample\**

£80

*Snacks*

Cooley Oyster, Fermented Blackberry, Seaweed

Pickles & Ferments

Raw Prawn Blini, Burnt Lemon, Creme Fraîche

*First Course*

Grilled Potato Bread, Whipped Cod's Roe, Citrus Kosho

*Second Course*

Early Summer Tomatoes, Raspberries, Kalamata Olives

*Third Course*

Chickpea Pancake, Wild Mushrooms, Goat's Cheese

*Fourth Course*

*Daily Catch Grilled Fish*

*Optional Cheese Course*

St. Helena & Mature Sparkenhoe Red Leicester, Blackberry Jelly £7

*Pudding*

Congo Dark Chocolate Tart, Salted Caramel, Liquorice

*Petit Four*