



Choose from our Chef's Seasonal Tasting Menu **or** your choice of dishes from our A La Carte Menu

Chef's Seasonal Tasting Menu

Milk Bread & The Good Butter

Fresh, daily house made milk roll with 'The Good Butter', infused with lovage, served with

White Onion Broth

A warming slow cooked onion broth, with a bouquet hint of seasonal herb, lovage and confit garlic

Veal Sweetbreads

Sticky Glazed popcorn sweetbreads, maitake, crispy black cabbage, sesame and cherry blossom

Catch of the Day

Sashimi catch of the day with tomato ponzu, yuzu sake and mirasol chilli pepper

Carrot & Swede Risotto & White Pepper Potato

A white pepper potato puree, carrot & swede 'risotto' pickled carrot & carrot leaf

Some Beef, Its Bones & Whey Soured Onions

Sirloin flat iron, topped with bone marrow fried bloomer, beef suet rag pudding & lovage oil emulsion, served with

'Bueno'

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick

Menu £85 | Wine pairings £40 per person

TO START

10	Egg, Chips & Ham	15
	Layers of guanciale and potato topped with cured yolks and bacon mayo with bacon burnt ends	
10	Catch of the Day	16
	Sashimi catch of the day with tomato ponzu, yuzu sake and mirasol chilli pepper	
10	Veal Sweetbreads	16
	Sticky Glazed popcorn sweetbreads, maitake, crispy black cabbage, sesame and cherry blossom	
15	Hand Dived Scallop	17
	Butter basted hand dived Orkney scallop, coal cream gourd cooked over flame, caramelize kohlrabi and Negui scallion oil	
12	Sticky Glazed Short Rib	16
	Sticky 20-year old aged mirin and soy, slow cooked beef short rib, spring onion and celeriac salad	

Buttermilk Bread & The Good Butter

Fresh, daily house made milk roll with 'The Good Butter', infused with lovage

Wild Mushroom on Truffled Toast (V)

Lacto-fermented shiitake mushroom parfait, lightly truffled and finished with chive

Truffled Artichoke (V)

A duo of crispy Jerusalem Artichoke, filled with creamy artichoke, Girolle and Shiitake seasoning, Beurre Noisette nuggets and truffle

Beef Tartare

Bavette of beef tartare, Arlington yolk, preserved mustard, lovage, chervil and fermented green bean 'caper'

Sticky Lionsmane (V)

Tempura glazed Lionsmane mushroom with 20-year old aged mirin, Dashi and Lemon topped with embers and seasonal flowers

V - Vegetarian

Please discuss any dietary requirements or allergies with us to help you make your menu choices. Gluten and Dairy free menus available on request.



IN THE MIDDLE

Marsala Glazed Chicken with baby Leek and Bacon 32

Glazed Chicken filled with new season baby leek, bacon and tarragon with pearl barley koji, Cashel Blue & seasonal leaves

Some Beef, Its Bones & Whey Soured Onions 38

Using the whole animal, buttermilk whey, bone marrow, cured & smoked heart, tongue, shin to tail and sirloin flat iron, bone marrow fried bloomer, suet rag pudding & lovage oil emulsion

Lamb Rump, Rumbledethump, Leeks, Lembas Bread 38

Tender lamb rump with rumbledethump and whey leeks, elven way bread and crispy fermented cabbage

ACCOMPANIMENTS

Parsnip Potato (V) 12

An evolution of our Jersey Jacket with a season root influence, creamy parsnip and vanilla puree, crispy onions, seasonal garden trimmings and pink onion pickle

Sweet & Sour Vegetables (V) 11

A chilled salad selection of sweet and sour, preserved, fresh and fermented vegetables

Gourd Black Garlic Rice, candied Sunflower Coal Cream (V) 24

Black wild rice, black garlic & pickled black onion. Barbecue gourds with candied sunflower, black quinoa & lovage

Cod in brown butter, Roast Bone Sauce, soy torched eel and black trompettes 36

Confit cod served with pickled samphire, lilliput capers, roast fish bone sauce, vegetables from the sea and caramelised cauliflower

Artichoke, Garlic, Parsley (V) 22

Roasted globe artichokes in a split lemon chervil cream with Mrs B's garden flowers

Poached Lemon Sole & Caviar 35

Fumé cream sauce with keta and caviar, baby fennel and a lovage and fennel salad

Carrot & Swede Risotto & White Pepper Potato (V) 10

A white pepper potato puree, carrot & swede 'risotto' pickled carrot & carrot leaf

Cauliflower 'Cheese' (V) 11

Gram crispy cauliflower with Cenarth cheese Espuma, pickled raisin and creamy cauliflower puree

TO FINISH

'Bueno' 12

White chocolate praline shards chocolate mousse, hazelnut praline and Feuille de Brick with a baked caramel custard

Apple 'Crumble' 12

Vanilla set custard with Pink Lady & Granny Smith infused with Żubrówka Bison Grass. A Tonka Bean ice cream and Parkin crumble and leaf Tuile

Bay Baked Alaska 12

A delicately spiced take on a classic dessert, Fig, Blackberry and Chocolate, infused with Bay, Black Cardamom and Jerusalem Artichoke Beurre Noisette sponge. Italian style meringue charred over flame

THE CHEESES

Cheese Boards - A selection of British and Continental Cheese served with in house made crackers and chutney

£18 Three, £30 Six or £45 Nine

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