



White onion & leek soup, infused with tarragon oil. (v)

Smooth chicken liver parfait, red onion & apricot chutney, toasted brioche. (g)(d)

Duo of heritage beetroots, whipped feta, aubergine pickle. (v)(ve)(d)

Vine tomato, bocconcini mozzarella, rocket, basil infused toasted croutons. (v)(g)(d)

Chicken breast, smoked garlic & basil mousse, sweet potato mash, sautéed green beans,
tarragon red wine jus. (d)

Confit shin of beef, parsley mash, roast root vegetables, parsnip crisp, port wine thyme
reduction. (d)

Butternut squash, harissa spiced feta, kale strudel, vegetable ragout. (v)(ve)(d)

Carrot, beetroot tatin, dukkar spice, smoked paprika, Parmentier potato, butternut squash
puree. (v)(ve)

Sticky toffee pudding, butterscotch sauce, clotted cream ice cream. (v)(d)

Black cherry chocolate delice, rich cherry ice cream, white chocolate crumb. (v)(d)

Vanilla bean cheesecake, lemon mascarpone, lime gel. (v)(d)

Passion fruit cheesecake, coconut sorbet, cardamom syrup (v)(d)

Tea/coffee

(v) vegetarian | (ve) vegan | (d) dairy | (g) gluten | (n) nuts

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether
dishes contain particular ingredients.