



2 Courses - £22/ 3 Courses - £26

Italian Blue Olives 4
Argon Oil

Home Bake Breads 5

Prawn Toast 7 (SF)
Lime Leaf,
Oyster, Sesame

Slow Roasted Gressingham Duck Cigar (N)

Plum Sugar Caramel, Bruised Kumquat, Dry Roasted Peanut,
Szechuan Ash, Crispy Chinese Cabbage

Homemade Sheep's Milk Panna Cotta (N)

Watermelon Pepper, Candied Pecan & Wild Strawberry, Broken Bake Rye

Cold Pressed Ham Hock Ballotine

Pork Pie Jelly, Parsley, Lilliput Capers Berries, Sweet Pickle Piccalilli

Soup Du Jour

Home Baked Bread, Whipped Homemade Butter

Lobster Shell Linguine (SF)

Crayfish Tales, Blood Orange & Pernod Cream

Slow Roasted Cumberland Pork Shoulder

Pressed Orange, Redcurrant & Red Wine Reduction,
Sweet Potato, Charred Corn

Braised Beef Knuckle (Braised Steak)

Caramelized Shallot, Toasted Garlic & Rich Wine Reduction,,
Baked Dauphinoise,
Buttered Seasonal Vegetables

Barbecued Chicken (Firepit Roasted)

Tangy Smoked Tomato Ragu, Flame Roasted Pineapple, Burnt Bacon,
Hasselback Baked Potato

Seared Salmon

Lemon Pepper, Smoking Salts, Pink Peppercorn,
Fried Bubble & Squeak Cake,
Sauted Baby Spinach, Poached Hens Egg, Lemon Duch Butter

Cashew Nut Curry (V) (N)

Bruised Lime Leaf, Toasted Coconut Molasses,
Charred Cauliflower,
Dusted in Curry Spiced Batter Sweet Mango Jam



(N) May contain Nuts (SF) Shellfish (V) Vegetarian