



## STARTER

Smoked duck  
Baby fennel, carrot, orange butter sauce (Gf)  
£9.5

King scallops  
Bacon crumb, peas, caviar, squid ink coral tuile (GF)  
£14

Sea trout  
Cured with beetroot and Shivering Mountain gin, asparagus, pickled courgettes,  
rainbow trout caviar, with ricotta and chive oil (Gf)  
£9.5

Burrata  
Mozzarella, beetroot, confit heritage tomatoes, honey sauce, chive oil (V) (Gf)  
£8.5

## MAIN

Ricotta  
Moroccan cous cous, asparagus, beetroot (V) (Veo)  
£16

Sea bass  
Fondant potatoes, fennel, wild garlic cream (GF)  
£22

Duck breast  
Confit duck bon bon, sweet potato fondant, carrot, pickled courgettes, jus  
£26

Lamb cannon  
Herb crumb, panné sweetbread, sweetcorn,  
dauphinoise potato, lamb jus  
£28

## DESSERT

Salted caramel tart  
Banana Chantilly cream, banana crumb, banana crisps, banana purée (V)  
£8.5

White chocolate marquise  
White chocolate and honey, sesame brittle, lemon curd, lemon sorbet (V) (Gf)  
£8.5

Strawberry & rhubarb  
Strawberry and rhubarb mousse, rhubarb textures, chocolate shortbread crumb (V)  
£8.5