

Starters

Slow roasted Roscoff onion in beef fat, braised ox cheek & potato puff (NG)

Heritage tomato, pickled red onion and English buffalo mozzarella (N)(V)

Basil pesto & pinenut

Lightly cured organic salmon, fennel & seaweed crêpe fraiche (NG)

Seaweed cracker

Mains

Organic chicken breast, chicken fat potato fondant, bacon, crushed peas & baby onion

Truffle hollandaise & grilled baby gem

Slow cooked pork belly, mustard mash & grilled broccoli

Cider cream sauce

Grilled cauliflower steak & golden raisin cous cous (VE)(NG)

Roasted cauliflower puree & roquette pesto

Desserts

Passionfruit cheesecake & mango sorbet (V)

Sticky toffee pudding & burnt milk ice cream (V)

Single Origin dark chocolate, salted caramel & peanut bar with vanilla cream (N)(V)