

A la Carte menu

Our menu changes regularly in line with the best available fresh produce and the seasons.

Also be delighted with some little extras courtesy of our talented chefs!

Starters

Aged Comte twice baked cheese soufflé, lyonnaise onion, kale, shaved black truffle £16

BBQ scallop, cauliflower, salsify, champagne & "caviar" £14

Brancaster mussels, curry foam, pepper dulse, cider, shoestring potato £12

Jerusalem artichoke risotto, salt baked celeriac, crispy celeriac £12

Venison, hazelnut, Jerusalem artichoke, Szechuan peppercorn, bone marrow, mustard frills £14

Mains

Sladesdown chicken, glazed wing, potato terrine, sauce Madeira, hispi cabbage, pistachio, truffle, and braised leg "baklava" £35

Stuffed plaice, brown shrimp, caper and scallop mousse, sea beet, sauce Veronique, grapes, Gruyère, confit purple potato £34

Fillet of beef, braised shin pie, buttery mash potato, tempura oyster, nasturtium, bone marrow au poivre £38

Monkfish wellington, mash potato, cardamom and bee pollen carrot, kale, bone beurre rouge £36

Celeriac and Manchego pithivier, fennel gravy, parsnip and honey purée £30

Desserts

Blood orange and buttermilk pudding, toasted meringue, £9

Rhubarb and custard, toasted oat, £9

Valrhona 70%, hazelnut, rum & raisins £11

Panella sugar "treacle tart", milk sorbet £9

Affogato and amaretti biscuit £7

Baron Bigod, apple, fennel & rye crackers £14