

A la Carte menu

Starters

Aged Comte twice baked cheese soufflé £14

BBQ scallop, cauliflower, salsify, champagne & "caviar" £12

Jerusalem artichoke risotto, salt baked celeriac, crispy salsify £11

Hevingham lamb sweetbread, mushroom duxelle, garden peas, fazzoletti, jus £14

Mains

Pan roasted halibut, sea beet, sauce Bonne Femme, Wye Valley white asparagus, wild garlic, Norfolk peer potato £31

Fillet of beef, Comte and Baron Bigod dauphinoise, tempura oyster, spinach, nasturtium, bone marrow au poivre £32

Pan roasted skate wing, agretti, dulce pomme parisienne, pickled cucumber, kosho Hollandaise £31

Sinodun Hill ravioli, Isle of Wight tomatoes, yellow courgette and lemon £26

Venison saddle, Wye Valley asparagus, nduja gnocchi, Tomlinsons rhubarb, lardo, jus £30

Desserts

St. Jude curd, brown sugar biscuit, lemon, elderflower £9.00

Strawberry and fennel mille-feuille, strawberry sorbet £9.00

Hazelnut souffle, chocolate sauce and milk sorbet £12

Dorstone, Berwick Edge, apple, fennel and linseed crackers £11

Tea and coffee with petit four £5