

entree

Wild venison tenderloin, Valrhona cocoa, liquorice,
elderflower, beetroot & cherry

(GF) Cured salmon, quinoa, fennel, yuzu

(V) Roasted aubergine, haloumi, dukkah, miso & carrot

main

(GF) Market fish, beetroot, gnocchi, kale, lemon

(GF) Black Angus eye fillet & braised beef cheek, charred witloof,
butternut, mushroom

(GF) Roasted free range pork belly & crackling, fig & walnut,
sour cherries, pernod apple sauce

(V) Chickpea & kumara croquettes, Tunisian spiced couscous,
romesco, beetroot-yoghurt

main meals are served with green beans, citrus butter & almonds and roasted baby potatoes

dessert

Chocolate mousse, coconut sorbet, liquorice glaze
(gluten free option available)

Pear & ginger tart, mandarin, pomegranate, Turkish delight

House made ice cream & sorbet
(gluten free option available)