

SPRING MARKET MENU MENU

Served Wednesday & Thursday
6.30 - 10.30

2 courses £32.00 | 3 courses £38.50
£14 supplement to include a glass of wine to accompany 2 courses
£8 supplement to include a glass of dessert wine

STARTERS

BBQ WOOD PIGEON

Dolcelatte, Candied Walnuts, Castelfranco, Pickled Grapes

CEVICHE OF SEA BREAM

Pink Grapefruit, Pink Peppercorn, Keta, Radish

HEN OF THE WOODS ✓

Crumbled Feta, Wild Garlic and Pinenut Dressing, Soused Shallots

MAIN COURSE

CHAR SIU PORK FILLET

Soy Marinated Belly, Fermented Garlic, Fennel Salad

PAN FRIED ATLANTIC HAKE

Smoked Aubergine, Goat's Curd, Couscous, Red Pepper Sauce

CUMIN SPICED CAULIFLOWER ✓

Red Pepper Hummus, Crisp Kale, Pine Nuts, Dates

DESSERTS

DARK CHOCOLATE AND GINGER PAVÉ

Peanut Butter Ice Cream, Toasted Coconut

YOGURT AND TONKA BEAN PARFAIT

Compressed Melon, Pistachio, Mint

RHUBARB AND CUSTARD SOUFFLÉ

Rhubarb Sorbet, Vanilla Custard

CHEESE SELECTION

3 Cheeses from our Cabinet

You are welcome to choose a la carte dishes as part of your meal, these will be charged accordingly