



Fig.

Starter

Octopus

Beetroot, Cucumber Hearts, Seaweed Salad

C - F - SD - SS - S

Warm Cured Salmon

Watercress, Soused Kohlrabi, Wasabi Powder

F - Mu - SD

Braised Duck

Artichoke Puree, Lentils

C - M - SD

Baked Cauliflower

Black Garlic, Quinoa, Saffron

C - SD

Main

Hake Fillet

White Beans, Riso Venere, Crab Bisque

C - G - Cr - F - SD

Free Range Pork Belly

Cheek, Celeriac, Apple

C - Mu - M - SD

Dry Aged Beef

Rare Fillet, Slow Cooked Short Rib, Chanterelle & Carrot

C - M - SD

Prosecco & Pecorino Risotto

Truffle & Micro Roquette

M - SD

The 3 Course dinner is designed to satisfy you perfectly. If you are feeling extra hungry, sides dishes are available at the price of £ 4.00



Fig.

Dessert

Blackberry & Lemon Mousse

Blackberry Jelly, Gin & Tonic Sorbet

G - E - M

Spiced Chocolate Ganache

Poached Pear, Hibiscus Gel, Pear Sorbet

G - E - M

Coconut and Ginger Cheesecake

Toffee Apple Sorbet, Dates and Nuts

N

Fig Caramel

Hazelnut Mousse, Frangelico Ice Cream, Lemon Sorrel

G - E - M - N - SD

Cheese Selection

Tomato Chutney, Fig Jelly, Biscuits

C - G - M - N - SS

Tunworth Cow, Soft White Brie P
St. Bartholomew Organic Cow, Semi-Hard UP
Boxer Cow, Washed-Rind Semi-Soft UP
Beauvale Cow, Blue UP
Wigmore Ewe, Semi-Soft White UP - V
Berkswell Ewe, Hard UP - V
Cerney Ash Goat, Soft UP - V

£11.00 pp as extra course

Two Course £39.00 pp

Three Course £48.50 pp

Coffee & Petit Four £4.50 pp

Allergen Index

C Celery, G Cereals Containing Gluten, Cr Crustaceans, E Egg, F Fish, L Lupin, Mu Mustard
M Milk, Mo Mollusc, N Nuts, P Peanuts, SS Sesame seeds, S Soya, SD Sulphur Dioxide