

## LUNCH

### MACKEREL

Cured mackerel, dashi, pickled cucumber, dill  
or

### ASPARAGUS

Barley and potato risotto, rapeseed, Berkswell

### GURNARD

Tomato, mussels, broccoli, sea herbs  
or

### CHICKEN

Hispi cabbage, wild garlic, hazelnut, potato purée, baby leeks

### PLUM

Ricotta donuts, Bournville honey ice-cream  
or

### PEANUT

Cheesecake, salted caramel, chocolate ice-cream

Coffee, Tea & Infusions

Pick & Mix £5.00

Three courses £35.00 per person

Six courses £55.00 per person

Optional Cheese course £15.00

This menu is available from 12pm – 2pm Tuesday-Saturday

*'Food allergies and intolerances – Before ordering please speak to our staff about your requirements'*

# TASTING

## DUCK EGG

Carrot broth, hen of the woods, nasturtiums, crispy pork

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## CURED LOCH DUART SALMON

Obsi blue prawn, black radish,  
Cucumber, buttermilk

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## SKATE WING

Tomato, mussels, broccoli, sea herbs

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## CORNISH LAMB

Black garlic, sheep's curd, leeks, cabbage, lamb sauce

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## A SELECTION OF FOUR BRITISH CHEESES

£9.00

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## GOLD RUSH APPLE

Oats, cider ice-cream

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## SPECULOOS BISCUIT

Caramelised white chocolate, Nespresso granite

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## COFFEE AND PICK & MIX

£5.00

Menu £90.00 per person

The Classic Wine Flight £70.00 per person

The Iconic Wine Flight £110.00 per person

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Please be advised a discretionary 12.5% service charge is added to all our bills*

## A LA CARTE

### STARTERS

#### DUCK EGG

Carrot broth, hen of the woods, nasturtiums, crispy pork

#### CURED LOCH DUART SALMON

Obsi blue prawn, black radish,  
Cucumber, buttermilk,

#### ROASTED QUAIL

King oyster mushrooms, celeriac, yeast flakes

#### PETER'S FARM VEAL

Tartare, English kohlrabi, apple, marigold

### MAINS

#### WILD SEA BASS

Tomato, mussels, broccoli, sea herbs

#### CORNISH LAMB

Black garlic, sheep's curd, leeks, cabbage, lamb sauce

#### GUINEA FOWL

Runner beans, radish, jersey royals, lovage

#### BLYTHBURGH PORK

Wye Valley Asparagus, shallots, potato, mustard seeds

Optional Cheese course £15.00

Coffee, Tea & Infusions, Pick & Mix £5.00

Three courses £65.00 per person

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## DESSERTS

### SPECULOOS BISCUIT

Caramelised white chocolate, Nespresso granite

*Suggested pairing; Rousset Peyraguey, selection 2007 Sauternes Bordeaux France £11*

### PEAR

Date, stout, oat biscuit, pear ice-cream

*Suggested pairing; Moscatel Naturalmente Dulce 2015, Finca Antigua, La Mancha, Spain £8*

### YORKSHIRE RHUBARB

Burnt cream, muscovado sugar, rhubarb sorbet

*Suggested pairing; Côteaux du Layon, 2013, Domaine Ogereaux, Loire Valley, France £13*

### BRITISH CHEESES

Apple compote, oat biscuits, seeded crackers

*Suggested pairing; 20-Year-Old Tawny Port, Kopke, Oporto, Portugal £15  
Or a glass of Ruinart Blanc de Blanc £18*

***As an extra course £15***