



For You

Baked sun-dried tomato and focaccia mini loaf, served with truffle salt butter
(2,7)

To Start

Roasted artichoke and celeriac soup, dill cream (1,7)

Tomato and caramelised onion tart tatin, herb crème fraîche, petit herbs (1,7)

Duck liver parfait, pickled green peach, pistachio, wafers (1,2,4,7,9,11)

Seared beef carpaccio, rocket and parmesan salad, fried capers (5,9)

Apple and goat's cheese stack, warm crostini, rosemary hot honey (1,2,7,9)

Mains

Beef pithivier, confit onion, short rib, wild garlic port jus (1,7,9,14)

Fish of the day – please ask your server (1,7,8,9,14)

Vegetable ragout savoury tart, finished with beetroot chutney and a watercress salad (1,2,4,7,9)

Roast duck leg, dauphinoise potato, maple root vegetables, parsnip purée, black cherry and blood orange glaze (1,2,7,9,12,14)

Dessert

Dark chocolate pistachio and coffee tart (1,2,7,11,12)

Grilled Peach poached in an Aperol spritz syrup (2,14)

Lemon and elderflower curd mille feuille (2,7,14)

Matcha and blueberry cake (2,7,11,14)