

To commence

Crab ravioli, basil & confit cherry tomato Chargrilled asparagus, duck egg, chervil hollandaise		£11
Truffle goat's cheese, smoked duck & duck fat toast		£10
Lamb hock, spring onion & pea soup		£9
To follow		
Sea trout, Jersey Royals, samphire & radish		£18
Pigeon, hazelnut, dauphines & kale		£19
Beef fillet & cheek, dumplings, roast onion		£25
Carrot & ajwain risotto, heritage carrots & nettles		£15
Texel Lamb rack & breast, pistachio & arancini		£23
To Add - £3		
Sprouting broccoli & hollandaise	Pea a la Francaise	
Cauliflower Mournay	Beef dripping chips	
Honey glazed carrots	Buttered jersey royals	

If you have any dietary requirements please ask a member of the team for assistance A discretionary 10% charge will be added to your bill