



Cream of cauliflower soup twice baked cheese soufflé	8.00
Heritage beetroot salad innes goat cheese, hazelnut, dandelion, nasturtium	8.50
Honey glazed British middlewhite pork belly poached apple, cider jelly, mustard dressing	9.00
Marinated Loch Duart salmon organic rainbow carrots, sesame, coriander	8.50
Colchester crab ravioli spiced shellfish cappuccino, leek & lemon	9.50
Hand dived Isle of Mull scallops smoked black pudding, red onion jam, chervil root	10.50
Baked taleggio tart roasted winter vegetable salad	17.00
Rump of organic Rhug Estate lamb swiss chard, pumpkin puree, lamb boulangère potato	19.50
Line caught wild seabass Jerusalem artichoke, shimiji mushroom, spinach, vanilla	18.50
Buttered poached Cornish skate pease pudding, braised lettuce, capers, parsley	17.50
Gressingham guinea fowl savoy cabbage, smoked bacon, chestnuts, celeriac puree	18.50
Braised blade of organic Angus beef Lincolnshire pink onions, ceps, truffle gnocchi	20.50
Warm coconut rice pudding poached pear, Yorkshire rhubarb	6.50
Lemon meringue tart elderflower sorbet, blackcurrant jelly	6.50
Vanilla Pannacotta spiced blood oranges, clementines, crispy filo	7.00
Hot valrhona chocolate pudding pistachio parfait, grué de cacao	7.00
Baked apple tart tatin vanilla ice cream, for two to share	9.00
British and Continental artisan cheeses from "La Fromagerie"	9.50