broccoli soup, blue cheese brioche (V)
seared tuna, marinated chickpeas, sundried tomatoes, olives, seaweed mole, sesame tuille
cured salmon, furikake, pear ketchup, pickled daikon, tapioca cracker
shelfish bisque, line fish, mussel. prawn, roasted garlic rouille (S.F.)185

145
buratta, pea and mint puree, peas, smoked bacon croutons
cauliflower panna cotta, burnt cauliflower florets, cauliflower rice and puree, smoked almonds, pickled cauliflower (V) (N)
beef tartar, mustard, sous vide egg yolk, pepe verde, truffle oil, parsnip, popped capers, crispy onion
salt baked beetroot, pickled beetroot, fennel citrus salad, walnut crumble, aged balsamic vinegar veloute (V)
braised pork belly, white cabbage, buckwheat, pickled radish
romanesco, red currant cognac jus
glazed duck breast, parsnip puree, spiced carrot puree, duck leg ragout, parsley veloute, heirloom carrots, jus
miso cured seabass, rice cake, kimchi, coconut cream, coriander katsabushi
teriyaki glazed norwegian salmon, saute bok choy, carrots, baby corn, pickled courgette ribbons315
mushroom risotto, truffle, textures of mushroom, smoked buffalo mozzarella, fine herbs, parmesan (V)
house smoked aubergine, tempura vegetables, white barbaecue sauce, pickled ginger (V)
slow roasted organic lamb shoulder, lamb snow, parsnip puree, garden peas, smoked potato mash, thyme jus
rib eye, charcoal oven grilled, choice of side, and pepper,
mushroom or bone marrow sauce 330
jersey beef fillet, celeriac cream, leeks, turnip, soufflé potatoes, jus 320

| fries | 45 | creamy spinach | 45 | burnt cauliflower |
| :--- | :--- | :--- | :--- | :--- |
| sautéed new potatoes | 40 | seasonal baby vegetables | 60 | creamed potatoes |
|  |  | house salad | 50 | 50 |

