

Chef's Set

July - August

£67

For the Table

Sourdough bread & salted butter v

To Start

Driftwood goats' cheese, baked gooseberries, candied walnuts, sorrel v gf
Beef fillet carpaccio, wild garlic aioli, watercress, shaved Spenwood, croutons
Potted rabbit, heritage carrot, pickles, sourdough
Cornish crab tart, bitter leaves, mustard dressing

Main Course

Rack of lamb, braised lamb shoulder, Jersey Royal, asparagus & watercress salad, wild garlic pesto gf
Chicken, pea & ham pithivier, clotted cream mash
Nettle & potato dumplings, ricotta, wild mushrooms, shaved Spenwood, lemon & sage butter v
Wild seabass fillet, new potatoes, grilled asparagus, watercress gf

To Follow

Strawberry & almond tart, clotted cream v
Burnt cheesecake, blackcurrant compote v gf
Double chocolate semifreddo, pistachio, sea salt v gf
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]
Glass of Port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team