

spring

TASTER

Smoked haddock and cheddar gougere
sourdough, herb butter

Cured monkfish, rhubarb, ginger

Asparagus, chorizo, parmesan

Cod, peas, pancetta, almond

Lamb loin and shoulder, wild garlic, anchovy

70% chocolate, cep mushroom

Blood orange pavlova

7 COURSE TASTER MENU

£59.⁹⁵ / £79.⁹⁵ WITH WINE

THURSDAY 2ND APRIL 7PM / 7.30PM / 8PM

Please note: most of our dishes can be adapted to be gluten free, please ask staff
(v) suitable for vegetarians (gf) gluten free (ve) vegan (veo) vegan option available

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.