



Dinner Menu

2 courses £24.95

3 courses £29.95

Starters

Homemade soup of the day (v)

Crab tian, crabannaise sauce, roasted red pepper purée, dill oil and devil spice

Pork belly, apple, black pudding, walnut crumble, pickled ginger, thyme jus

Carrot textures, dukkha spice, lemon oil, pine nuts, onion ash (v)

Main Courses

Confit duck leg, orange and lavender glaze, Jerusalem artichoke, buttered mash

Pan fried salmon, roasted parsnip purée, anchovies, chilli and chives

Corn-fed chicken supreme, cherry gel, beetroot sauce, braised baby beets, hazelnuts

30 day aged Ribeye steak, seeded parmesan crumb, purple sprouting broccoli,
chunky chips, Madeira jus. + **£5.00**

Gnocchi de Provence, semi-dried tomatoes, chives, smoked garlic, rocket and lemon (v)

Polenta cake, wild mushrooms, chilli jam, spinach, sweet onions and basil (v)

Side orders + £3.25

Chunky chips

New potatoes

Seasonal vegetables

Desserts

Spotted dick, vanilla bean custard, yoghurt sorbet

Japanese cotton cheesecake, caramel jam, salted almonds, citrus oil

Cappuccino macaroon, chocolate mousse, honeycomb, rosewater, scorched meringue

Selection of gelato and sorbets

Ovation cheeseboard, chutney, cheese biscuits, grapes and celery + **£1.50**

£ incurs a supplement

All of our dishes are locally sourced where possible, and freshly cooked to order by Head Chef, Jack Sencherey-Evans and his team. We are very happy to accommodate any special dietary requirements, or if you require an alternative dish, we will endeavor to meet your needs. Please be aware some of our dishes may contain nuts. Allergen information available – please ask. (v) – suitable for vegetarians. Gratuities are at your discretion. An optional 10% service charge will be added for tables of 8+.