

Prix Fixe Menu

Lunch (Tuesday to Saturday)	2 Courses £16	3 Courses £19
Dinner (Tuesday to Friday)	2 Courses £20	3 Courses £25



Duck

Braised Gressingham duck rillettes, spiced red cabbage, parsnips and orange

Salmon

Confit of Shetland salmon, marinated cucumber, gazpacho jelly and black olive oil

Soup (v)

Freshly made cream soup of the day

Salad (v)

Warm salad of pickled wild mushrooms, chicory and Jerusalem artichokes



Lamb

Cornish lamb pie, roasted kidney and creamy mash

Sea Bass

Shallow pan fried sea bass fillet, celeriac purée, crisps and grape jus

Butternut Squah (v)

Butternut squash and wild mushroom Wellington, smoked parsnip purée, roast shallot, blue cheese cream



Vanilla

Vanilla bean crème brûlée, coconut sorbet and lime confit

Meringue

Baked meringue, caramelized rhubarb and crème Chantilly

Fruit Pudding

Light dry fruit pudding, cinnamon cream and star anise ice-cream

Fresh Fruit

Cut fresh fruits, Greek yogurt and sorbet