

Sunday 8th May 2022

Two courses - 30

Three courses - 35

Roasted red pepper hummus - rose harissa, flatbread – 6.5

Sourdough - Estate Dairy cultured butter - 6

Padron peppers - chipotle chilli - 6

Marinated olives - 4.5

Chorizo - blossom honey - 6

Roasted cauliflower soup - crème fraiche & chives

White Lake farm goats curd tartlet - asparagus, peas, wild garlic, horseradish

Beetroot cured Loch Duart salmon - yoghurt, citrus fruit, kohlrabi

Creedy Carver chicken liver parfait - blood orange chutney, madeira jelly, brioche

Cornish Crab - brown crab aioli, Tokyo turnip, lemon, ajo blanco (£7 supplement)

Roast sirloin of Shorthorn beef - beef fat roast potatoes, Yorkshire pudding, gravy

Roast Suffolk lamb leg - beef fat roast potatoes, Yorkshire pudding, gravy

Roast pork belly - beef fat roast potatoes, Yorkshire pudding, apple sauce, gravy

Garden pea risotto - ricotta, toasted hazelnuts, morels

Tanner's beer battered fish and chips - crushed peas, lemon, tartare sauce

Cornish pollack - Jersey royals, sprouting broccoli, mussel butter sauce

70% Saint Dominique chocolate delice - salted caramel ice cream

Crème brûlée – white chocolate chip cookie

Eton Mess sundae

Sticky toffee sundae

Ice cream and sorbets

Selection of British cheeses (£4 supplement)

IF YOU HAVE ANY FOOD ALLERGIES PLEASE INFORM YOUR SERVER PRIOR TO ORDERING

Please ask a member of staff for our vegetarian and vegan menu if required.

Please note a discretionary service charge of 12.5% will be added to the final bill

Whenever possible we use fresh traceable local produce, please be understanding during our busiest times.