

STARTER

Mackerel - blood orange - castel franco - puffed spelt
Lovage soup – bread – cultured butter
Morrel and truffle risotto
Agnolotti – Wild garlic velouté - pine nut granola
Falcon Caesar salad – gem – guanciale- croutons – anchovy – old Winchester
Asparagus - crispy hens' egg - chorizo - lovage
Port and rosemary cured lamb – goats curd - pea shoot

MAIN

Braised belly pork – pea – beans - courgette
Stone bass – courgette - edamame - torched orange - almond
Falcon smoked duck – courgette – spinach -carbonara
Gnocchi - bulls heart tomato - Salsa Verde - crispy capers
Lamb Rump - wild garlic - anchovy - pea
Artichoke risotto- crisp artichoke - Suffolk chorizo
Beef feather blade - pine nut puree – spinach – spring vegetables
Chicken thigh – asparagus – mushroom - wild garlic
Baked tomato – salted aubergine – courgette – chilli salsa Verde - tender stem
Caramelised cod loin – pea – tender stem broccoli and almond bure noisette

SIDES

Tender stem broccoli – chilli -
seeds
Triple Cooked Chips
Mashed Potato

Pot roast cabbage – pomegranate
pistachio
Roquette & Parmesan Salad
Skin on Fries

Whilst every care has been taken, all items of food are prepared fresh in house so traces of allergens may be present. If you have an allergy please inform your server who will be able to advise you further.