

2 COURSES £39
3 COURSES £45
5 COURSE – CHEF'S CHOICE TASTING EXPERIENCE £60
ONE COMPLIMENTARY GLASS OF BUBBLES PER PERSON*

STARTERS

Organic Scotch hen's egg, black truffle, Mossfield Dairy, egg, mollusc

Veal sweetbread, wild mushroom, grapes, Szechuan pepper Nut, dairy

Mackerel & kohlrabi gravlax, ginger, marigold from our garden Fish, sulphur dioxide

Slow cooked octopus, yogurt ice cream, Port wine Dairy, gluten, sulphur dioxide

♥Foie gras brioche, Bramley apple, lovage, hibiscus Gluten, dairy, sulphur dioxide

MAINS

Matcha gnocchi, leek, Asian minestrone broth, mixed herbs from our garden Dairy, gluten, sulphur dioxide, soy

Black cod, coco Paimpol, pistachio & basil pesto Gluten, sulphur dioxide, fish, nut, sesame

Merryfield duck, rosemary polenta, pumpkin & quetsches Sulphur dioxide, dairy, gluten

- Bokan Bouillabaisse, ratte potatoes, rouille Fish, crustacean, egg, sulphur dioxide
- Rhug Estate organic lamb cannelloni, Burgundy style Gluten, egg, sulphur dioxide

DESSERTS

Ask us for today's selection of artisan cheeses from Paxton and Whitfield, Kumquat & jalapeno marmalade, homemade bread *Gluten, dairy*

A selection of homemade ice cream & sorbet Dairy

Magnum ice cream, cookie dough, Caraibe choco Gluten, dairy, egg

Pear soufflé, chestnut ice cream Gluten, dairy, egg, nuts

Apple tarte tatin, celeriac & truffle ice cream Gluten, dairy, egg

SIDES

Farmers salad **5.00**Sautéed seasonal vegetables **5.00**

Triple cooked fries **5.00**Black truffle mash potato **8.00**

Mash potato 5.00