

Kitchen W8

Elderflower Spritz 12.00

Mango and Passion Fruit Bellini 12.00

Pear and Ginger Lemonade 6.00

NV Billecart-Salmon Brut Réserve, Mareuil sur Ay, France 14.00

Jersey Royal Potato Salad, Vinaigrette of Minted Peas and Shaved Berkswell

Raviolo of Chicken and Morels, Onion Fondue, Spring Peas and Smoked Bacon

Scorched Cornish Mackerel, Smoked Eel, Golden Beets, Sweet Mustard and Oyster Leaf

Dressed New Season's Beans, Smoked Pork Pressa, Pickled Apricot, Spiced Aioli and Rocket

Butterhead Lettuce, Mustard Dressing, Crisp Shallots and Soft Herbs

Roast Loin of Middle White Pork, Spring Carrots, Roast Potatoes, Apple Sauce and Crackling

Wild Garlic Crusted Cornish Gurnard, Fricassee of Mussels, Broad Beans and Mousserons

Saddle and Shoulder of New Season's Lamb, Boulangère Potatoes and Petit Pois à la Française

Fillet of Cornish Cod, Creamed Potato, Smoked Sausage, Hispi Cabbage, Morels and Garlic

Caramelised Parmesan Gnocchi, White Asparagus, Garlic Leaf and Field Mushroom

Elderflower and Lemon Posset, Marcona Almond Cream and Sablé Breton

Raspberry Sorbet with Warm Vanilla Beignets

Valrhona Chocolate Pavé, Peanut Praline and Banana Ice Cream

British Cheese with Spiced Fruit Chutney and Sourdough Crackers

(£10.00 as an extra course)

£49.50 three courses

If you have any allergies or intolerances, please speak to a team member before ordering.

Our kitchen is not allergen free.

Vegan options available on request, please mention when booking.

A discretionary gratuity of 15% will be added to the total bill.