

To commence

Asparagus

Warm Secretts farm Surrey asparagus, parmesan custard, confit tomatoes (v)
Eleven pounds

Scallop

Lightly curried scallops, raisin and orange puree, cauliflower tempura
Eleven pounds fifty

Foie gras

Royale of foie gras, Cannizaro port butter, beer pickled girolles, toasted brioche
Ten pounds

Smoked Salmon

Aberdeenshire smoked salmon plate, caper berries, shallots and lemon
Ten pounds

Quail

Butter poached breast of quail, spinach tortellini, roasted onion consommé
Nine pounds

Dorset oyster

Portland rock oysters, shallot vinegar, chilli and coriander vinegar, lemon
3 x £7 / 6 x £13.50 / 9 x £20 / 12 x £27

To follow

Pork

Wiltshire Pork belly and ham hock lasagne, fresh peas, baby gem, English apple puree
Twenty pounds

Lamb

Assiette of Somerset lamb, best end, breast and sweetbread, roasted Secrett's Farm carrots
Twenty three pounds

Salmon

Kent rapeseed oil poached Var salmon, crab potatoes, samphire puree, tomato beurre blanc
Twenty one pounds

Cod

Roasted fillet of sustainable cod, mussel and clam dressing, leeks, pomme Anna
Twenty pounds

Truffle

English asparagus and truffle quiche, Secrett's Farm pickled vegetables (v)
Seventeen pounds fifty

Add a side?

Secrett's Farm mesclun salad

Buttered purple sprouting broccoli

Honey glazed chatenay carrots

Minted Carroll's heritage "pink fir" potatoes

Each side is four pounds and suitable for sharing

To finish

Tonka bean

Tonka bean panna cotta, rum and raisin, mascarpone, espresso

Seven pounds

Lemon

Slow baked lemon tart, raspberry ice cream

Seven pounds

Chocolate

Hot chocolate fondant, passion fruit ice cream

(please allow 10 minutes cooking time)

Seven pounds

Banana

Roasted banana and peanut parfait,
crystallised ginger ice cream, guava sauce

Seven pounds

Cheese

Selection of cheeses from the British Isles quince jelly

Nine pounds fifty