



Amuse bouche on arrival

Starters

Spring Burrata, crushed broad beans, burnt orange
Tomato tartar, shaved asparagus, hibiscus (VG)
Queen scallops, roasted chorizo, brioche crumble

Main courses

Gloucester old spot pork fillet, Nduja crushed potato, piquillo
pepper
Wild Native lobster linguine, Romana courgettes, confit tomato
Chickpea & caramelised onion fritter, baby carrots, dukkha (VG)

Desserts

Flourless triple chocolate torte, sour cherries, clotted cream
Verbena lemon meringue, raspberry coulis
British cheese selection, quince jelly, crackers

£35 per person

Before ordering please speak to our staff about any food allergies and intolerance's. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs and unpasteurised cheese may increase your risk of foodborne illness. A discretionary 12.5% service charge will be added to your bill. All prices include VAT