



DINNER

TO START

Chalk Stream trout, whiskey cured and tartar, radish and miso, trout butterscotch

Salad of grilled kale, purple sprouting, poached hen's egg, truffle and pecorino dressin

Spiced Merrifield duck breast, teriyaki dumpling, umeboshi plums and mouli salad, wasabi

Pugliese burrata, Crown Prince squash, miso and pumpkin seed granola

TO FOLLOW

Pays-de-Loire Guinea fowl breast, caramelised endive tart, orange and juniper, tender stem broccoli, pomme purée

Baked stone bass, grilled cabbage, caramelised banana shallot sand, baked potato textures, pan jus

Slow cooked shoulder and rack of Cornish lamb, cannelloni of caramelised onion and Jerusalem artichoke, wilted spinach

Short Horn loin of beef, Osso Bucco filled baked Charlotte potato, cavolo nero, carrots and Grand Veneur sauce

TO FINISH

Bramley apple crumble soufflé, Aspall cyder apple sauce, Calvados ice cream

Heritage carrot walnut sponge, stem ginger baked cheesecake, carrot curd, iced sour yoghurt

Beni Wild Harvest dark chocolate orange, candied orange zest, chocolate cremeux, orange and vanilla ice cream

Hazelnut bar, cinnamon poached pears, candied hazelnuts, pear sorbet