

2 Courses £28/ 3 Courses £33

Amuse Bouche

House Bread & Butters

Cream of Parsnip Soup, Truffle Vinaigrette

Poached Salmon, Beetroot Medley, Horseradish & Red Apple

Pressed Lamb Shoulder, Swede, Caramislied Onions, Flower Marie, Israeli Couscous

Braised Halibut, Seafood Fricassee, Fennel, Merguez Sausage, Pink Fir Potatoes

Roasted Cauliflower, Curried Samosa, Cucumber Yogurt, Roasted Nuts

Confit Pork Belly, Shoulder, Morcilla, Pickled Apple, Salt Baked Turnip

Pan Roasted Cod, Fregola, Salsify, Iberico Bellota Ham Emulsion

Guinea Fowl, Black Truffle, Pancetta, Yellow Chanterelles, Kalette

Surrey Farm Rump of Beef, Ox Cheek, Celeriac, Smoked Onion Puree

Delica Pumpkin Risotto, Burrata, Chestnuts, Vegetarian Parmesan

Sautéed Seasonal Greens £3 Rosemary & Garlic New Potatoes £3

Heritage Carrots £3

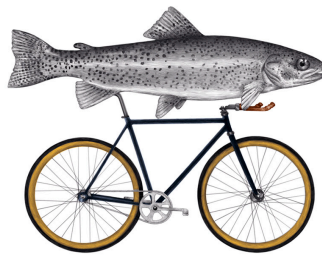
Chimney Fire Coffee Mousse, Chocolate Soil, Italian Meringue, Baileys Ice Cream

Mandarin & White Chocolate Ganache, Cardamom, Crushed Amaretti, Almond Sorbet

Dark Chocolate Delice, Peanut Butter, Vermouth, Salted Pretzel Ice Cream

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

Petit Fours



Selection of Artisan Cheeses [+£5]

Served with Traditional Garnishes

Wookey Hole Cave Cheddar

Traditionally hand-made, aged in the Wookey Hole Caves in the Mendip Hills in Somerset.

A mix of earthy, creamy & farmy aroma with sweet and salty notes.

Pasteurised, Vegetarian

Blue Monday No. 7 by Alex James

Made for former Blur bass player Alex James, who named it after his favorite New Order Song.

Superbly complex cheese, rich, buttery with a lovely spicy hint.

Pasteurised.

Rosary Goat Ash

Locally produce in Salisbury, hand-made from milk of British Saanen goats by Chris and Clare Moody who named it after their family home "The Rosary". Very creamy, light texture with natural hints of citrus.

Pasteurised, Vegetarian

Cotswold Organic Brie

Made by Simon Weaver, who has been making the cheese for only few years but already received numbers of prestigious awards. Delicate flavor with all the grassy freshness of the Cotswold Hills.

Pasteurised, Vegetarian

Canton Tea Pots - £2.75

English Breakfast – Big, Beautiful, Exuberant

Earl Grey – Bergamot, Velvety, Harmonious

Jasmine Pearls – Honeysuckle, Fragrant, Intoxicating

Chamomile – Apple-sweet, Silky, Slumberous

Wild Rooibos – Honeyed, Tribal, Rich

Berry & Hibiscus – Blackcurrant, Juicy, Nostalgic

Lemongrass & Ginger – Citrus-sweet, Radiant, Vivifying

Jade Green Tips – Cut Grass, Succulent, Verdant

Chimney Fire Coffee - £2 / £2.5