

Dinner

2 Courses £28/ 3 Courses £33

Amuse Bouche

House Bread & Butters

Sweet Potato, Coconut and Lemongrass Soup

Seabass Ceviche, Avocado, Coconut Dressing, Lychee

Pigeon Breast, Ham Hock Terrine, Quince, Caramelized Shallot Puree, Hazelnuts

Tandoori Marinated Swordfish, Spiced Potatoes, Mussels, Curry Sauce

Smoked Burrata, Roasted Pumpkin, Walnut Puree, Chanterelles, Cime Di Rapa

Pork Fillet, Carrillera Bellota, Salt Baked Turnip, Caramelized Apple Sauce

Cornish Hake, Langoustine Croquette, Jerusalem Artichoke, Shellfish Jus

Sutton Hoo Chicken, Truffle Pomme Puree, January King Cabbage, Pine Nuts

Venison Saddle, Dorset Snails, Salsify, Pied De Mouton, Blackberries

Wild Mushroom Risotto, Tarragon Mascarpone, Shitake Powder

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

Honey Glazed Heritage Carrots £3

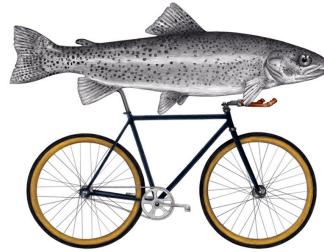
Orange Cheesecake, Pistacchio, Sanguinello & Gin Sorbet

Vanilla Flan, Custard, Rhubarb Sorbet, Chocolate & Waffle Soil

Dark Chocolate Marquise, Pear, Pecan Brittle, Clotted Cream 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