



## Dinner

2 Courses £28/ 3 Courses £33

Amuse Bouche

House Bread & Butters

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Delica Pumpkin Soup

Octopus Terrine, Iberico Ham, Saffron Aioli, Chorizo Jam

Pressed Duck Leg, Smoked Duck Breast, Shitake Mushrooms, Pearl Onion, Aromatic Broth

Seafood Fregola, Palourde Clams, Mussels, Dorset Crab, Confit Tomatoes

Crottin De Chavignol, Hay Smoked Beetroots, Baby Onion, Celery

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Orkney Scallops, Presa Iberico 5J, Morcilla, Champagne Rhubarb Miso

Skrei Cod, Squid, Pancetta, Puy Lentil Stew, Monk's Beard

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

Lamb Rump, Marinated Cutlet, Marquez Sausage, Chickpea, Harissa

Strozzapreti Pasta, Jerusalem Artichoke, Black Truffle, Cime Di Rapa

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

Honey Glazed Heritage Carrots £3

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Orange Cheesecake, Pistacchio, Sanguinello & Gin Sorbet

White Chocolate Delice, Raspberry, Raspberry Sorbet, Baba

Dark Chocolate Marquise, Pear, Pecan Brittle, Clotted Cream Ice Cream

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

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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