



## Dinner

2 Courses £28/ 3 Courses £33

Amuse Bouche

House Bread & Butters

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Cream of Mushroom Velouté

Charred Mackerel, Smoked Eel Mousse, Fermented Tomatoes, Black Olives

Beef Ragu Cannelloni, Broccoli, Horseradish Foam, Black Garlic, Nasturtium

Seabass Ceviche, Watermelon & Lime Consommé, Plantain, Aji Limo Chilli

Wye Valley Asparagus, Smoked Burrata, Morels, Pickled Walnut Puree

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Confit Pork Belly, Marinated Shoulder, Chorizo Gnocchi, Pickled Apple Puree

Cornish Hake, Crab, Fregola, Confit Tomato, Basil Oil

Lamb Rump & Cutlet, Biryani, Cashew, Papaya, Madras Jus

Surrey Farm Beef Rump, Veal Sweetbread, Braised Shallots, Pickled Rainbow Chard

Pea & Ricotta Fagottelli, St. George's Mushroom, Wild Garlic Velouté

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

Honey Glazed Heritage Carrots £3

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Coconut Delice, Passionfruit Ganache, Pineapple, Aged Rum, Tonka Bean

Strawberry & Pistachio Mousse, Frozen Yoghurt, Gin & Gariguet Strawberry Chutney

Hazelnut & Cherry Dark Chocolate Ganache, Chilli, Cherry Marnier Sorbet

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.

Pasteurized, 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.

Pasteurized.

### 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.

Pasteurized, 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.

Pasteurized, 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