

Dinner

2 Courses £29/ 3 Courses £35

Amuse Bouche

House Bread & Butters

Asparagus Velouté

Yellow Fin Tuna Niçoise, Bergamot Dressing

Calf Liver, 5J Iberico Ham, Kohlrabi, Apple Puree

Loch Duart Salmon, Oyster & Smoked Anchovy Tartar, Cucumber Ketchup

Crispy Courgette Flower, Red Pepper Gnocchi, Smoked Aubergine Puree, Feta

Spring Rabbit, Morels, Carrot, Gooseberries

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, Girolle, Watercress Velouté

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Detox Salad £4

Quinoa, Chia Seeds, Kale, Avocado, Pomegranate, Almond

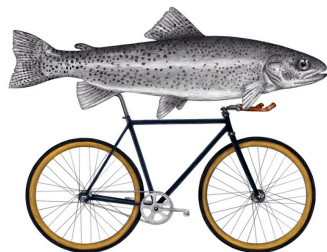
Coconut Delice, Passionfruit Ganache, Pineapple, Aged Rum, Tonka Bean

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]

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