

WRECKFISH

LUNCH

APERITIF

'Champagne Charlie' - Charles Heidsieck champagne, seasonal syrup 10

SNACKS

Caramelised onion and thyme focaccia 4

Bella di Cerignola olives 4

STARTERS

Cauliflower risotto, puffed wild rice, coriander, vadouvan spice

Butternut squash soup, smoked walnut oil, pumpkin seeds, crispy sage, focaccia (n)

Charred mackerel, nut ragù, roast cauliflower, confit turnip (n)

Chicken liver pâté, fig & rhubarb chutney, toasted onion focaccia

Confit crapaudine beetroot, candy beetroot, smoked beetroot purée, sticky walnuts (n)

MAINS

Pan-roasted chicken breast, carrot purée, roasted January king cabbage, smoked carrots

Jerusalem artichoke risotto, poached hen's egg, artichoke crisps

Braised featherblade of beef, cauliflower purée, parmesan and truffle chips (+£3 supplement)

Pan fried sea bass, puy lentils, shallot and chestnut mushroom stew, lemon & chive

Fresh soft herb linguine, smoked butter emulsion, romanesco cauliflower

SIDES

Parmesan and truffle chips 4

Honey roasted carrots 3.5

Braised red cabbage 3.5

Pink fir potatoes, confit garlic 4

DESSERTS

Tonka bean crème brûlée

Honeycomb semifreddo, dark chocolate sauce, fresh honeycomb

Vanilla rice pudding, plum jam, nut granola (n)

Warm ginger parkin, Chantilly cream, butterscotch sauce

Colston Bassett, crackers, fig & rhubarb chutney

2 COURSES £19

3 COURSES £22

(n) = contains nuts

If you have any allergies or dietary requirements, please speak to a member of staff who will be happy to assist.