

A La Carte Menu

Aperitif Little Seeds Lemon Verbena Gin & Tonic 7.5

Nibbles

Garden herb marinated olives (v) 4.5 Wildfarmed Flour Baguette with rosemary butter 5

Starters

Crown Prince Squash 13

perilla, black garlic & toasted pumpkin seeds

Confit Chicken, Ham & Tarragon Terrine 14

Apple gel, watercress & pickled garden vegetables

Hand Dived Orkney Scallop 14

Elderflower Wine hollandaise sauce, apple, kohlrabi & lemon verbena

Mains

Spiced Aubergine Agnolotti (v) 23

Pickled girolles, Molyneux kale, Somerset feta & mint

Slow Cooked Short Rib of Beef 28

Pomme puree, little gem lettuce, bone marrow crumb, chive, gherkin & shallot sauce Wild Halibut Fillet 34

Leek & potato terrine, spinach, puff potato, sorrel & vadouvan sauce

Suffolk Duck Breast 38

Fermented fennel, Victor's medler jelly, duck liver choux & elderberry sauce

Desserts

Madagascan Vanilla Poached Pear 13

Lemon verbena sponge, lemon curd, vanilla meringue & Little Seeds gin ice cream

Damson, Tonka Bean & Almond Parfait 13

Sweet cicely & muscovado & toasted oat crumb

Colston Basset Stilton Set Cream 12

With Sage biscuit, PX soaked raisins, candied walnuts & garden herbs

Our current opening hours:
Wednesday/ Thursday 6:30-11pm Friday/Saturday 12.30-2pm/6:30-11pm

^{*}Please make us aware of any allergy/dietary requirements prior to ordering.

A 12.5% discretionary service charge will be added to your bill, this is shared equally between all team members