

Sample À La Carte

Thursday to Sunday

Homemade sourdough bread, Ampersand cultured butter  
Amuse bouche

Starters

Cured Salmon £17.50

Ginger-lemon cured Scottish salmon, sun-blushed tomato, celeriac & Bramley apple, black olives

Lake District Hare £19.50

Charcoal grilled hare rice, baby king oyster, mangetout, Iberian ham, leight veil & arbequina

Escalivada Ravioli £17.50

Manchego cheese foam, tomato crumble

Mediterranean Octopus £17.50

Grilled mediterranean octopus, ratte cream, paprika foam, salty fingers

Mains

Local Wild Bass £34.50

Suffolk wild bass, broad beans, squid, chervil, lemon emulsion

White Asparagus £34.50

Charcoal grilled white asparagus, roasted cauliflower cream, cous-cous

Highlands Wild Venison £36.75

Grilled wild venison loin, slow cooked venison shoulder winter porridge, cavolo nero

Iberian Pork Secreto £35.50

Charcoal grilled secreto, roasted salsify, anchovies-guindilla garum crumble, baby artichoke

Sample Short Tasting Menu

£65pp

Homemade sourdough bread, Ampersand cultured butter

Amuse bouche

Escalivada raviolo

Manchego cheese foam, tomato crumble

Local Wild Bass

Suffolk wild bass, broad beans, squid, chervil, lemon emulsion

Iberian pork secreto

Charcoal grilled secreto, roasted salsify, anchoives-guindilla garum crumble, baby artichoke

*Poached rhubarb, champagne foam*

Apple

Caramalised baked apple, lemon parfait, ginger gel, dill ice cream

Petit fours

*Wines specially selected to complement our tasting menu*

Wine flight £50

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know prior to your arrival.

*Our menus regularly change throughout the season and are subject to change, if you would like to know more about a particular menu then please get in touch via 01206 263245*

Sample Full Tasting Menu

£89pp

Homemade sourdough bread, Ampersand cultured butter

Amuse bouche

Cured Salmon

Ginger-lemon cured Scottish salmon, sun-blushed tomato, celeriac & Bramley apple, black olives

Escalivada raviolo

Manchego cheese foam, tomato crumble

Local Wild Bass

Suffolk wild bass, broad beans, squid, chervil, lemon emulsion

Highlands wild venison

Grilled venison loin, slow cooked venison shoulder, winter porridge, cavolo nero

Berries

Arbequina olive oil mousse mille-feuille, chardonnay vinegar berries

Chocolate

Chocolate mousse, tumeric ice cream, mango cheese cream

Petit Fours

*Wines specially selected to complement our tasting menu*

Wine flight £70