

Sample Set Lunch

Thursday to Saturday

£28 2-courses; £34 3-courses

Bites

Homemade sourdough & cultured butter £5.50
Traditional 'croquetas' £5
Iberian Ham 100% acorn fed £9

Starters

Confit stone fish
sea lettuce 'meloso' rice, courgette

Hadleigh courgette cream
hazelnuts, creme fraiche and curry

Mains

Gratin skrei cod loin
piquillo pepper, kale & dill

Charcoal grilled Cumbrian Pork belly
Cabbage-Cecina, Pork crackling

Desserts

Lime tart

Jasmine cream mille-fuille
blueberry compote

Cheese (£9 supplement)

Petit fours £3.5

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

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