

Starters

Crispy Hens egg

Girolle, pancetta and truffle cappuccino

Flitch of bacon

Tiger prawns, Cauliflower Cream, Maple glazed bacon and Granny Smith

Isle of White tomatoes

Ponzu, Creamy Burrata, crispy sourdough and essence infused with basil

English Carrots

Crispy chicken wing, hay mi-cuit, pickled and mousse with carrot top pesto

Mains

Great Garnett roast pork

Roast potatoes, apple sauce, Yorkshire pudding, and seasonal vegetables

Beef Rib

Slowly braised, slow cooked bacon, garlic spinach and creamed potatoes

Cornish Cod

Madras onion, leeks, and aerated crispy potato

Carbonara our way

Hand cut pasta, guanciale, English peas, finely grated pecorino

Dessert

English strawberries

Vanilla cheesecake, jus de fraise and crispy crumbs

Peanut Chocolate Delice

Passion fruit and Peanut Ice cream

Japanese Meringue

Grapefruit Curd, lime, yuzu and Macha

Cheese selection

Montgomery Cheddar, Ashwood log, Époisses, Shropshire Blue

Three course menu £45 per person