



LOCAL AND WILD MENU

£48

SNACKS

MUSHROOM MARMITE ÉCLAIR, EGG CONFIT, CORNICHON
WHIPPED COD'S ROE, SEAWEED TAPIOCA, ENGLISH CAVIAR
TROUT MOUSSE CORNETTO, BLOOD ORANGE, DILL

FIELD

CARROT HUMMUS, HAZELNUT DUKKAH, CRUDITÉS, CARAWAY
CRISPBREAD

RIVER

BETROOT CURED TROUT, BUTTERMILK, GOLDEN BETROOT

SEA

MONKFISH TAIL, KING CABBAGE, MONK'S BEARD, BUTTER SAUCE

REFRESHER

LIMONCELLO GRANITA

FARM

PORK CHOP RIB, SPINACH, MORELS, BABY ARTICHOKE. SPRING
ONION PURÉE

SWEET

SALTED CARAMEL CHOCOLATE TORTE, CLOTTED CREAM

CHEESE (£6 SUPPLEMENT)

CASHEL BLUE, CAVE AGED CHEDDAR, KATHERINE'S GOAT
CHEESE, BATH SOFT

A DISCRETIONARY 13.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL