

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, light veil & arbequina

Escalivada Ravioli £17.50

Roasted vegetables, manchego cheese foam, tomato crumble

Mediterranean Octopus £17.50

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

Mains

North Sea Cod £34.50

North Sea Cod, broad beans, squid, chervil, lemon emulsion

White Asparagus £34.50

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

Earl Stoneham Wagyu £32.75

Wagyu beef cheek, parsnips parmentier, wild mushroom, casserole, tarragon

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

Cured Salmon

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

Local Grey Mullet

Suffolk Grey Mullet, broad beans, squid, chervil, lemon emulsion

Earl Stoneham Wagyu

Wagyu beef cheek, parsnips Parmentier, wild mushroom casserole, tarragon

Milk crumb, Matcha tea foam, passionfruit sorbet

Apple

Caramelized 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

Roasted vegetables, manchego cheese foam, tomato crumble

Local Grey Mullet

Suffolk Grey Mullet, broad beans, squid, chervil, lemon emulsion

Iberian pork secreto

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

Berries

Arbequina olive oil mousse mille-feuille, chardonnay vinegar berries

Chocolate

Chocolate mousse, turmeric ice cream, mango cheese cream

Petit Fours

Wines specially selected to complement our tasting menu

Wine flight £70