

The Menu

STARTERS

GRILLED OCTOPUS
Squid Ink Cracker, Coriander Emulsion

CHICKEN & WILD GARLIC KIEV
Sweetcorn

HERITAGE TOMATO & BURRATA TART
Basil

MAINS

GRESSINGHAM DUCK
Pommes Maxim, Summer Peas, Apricot, Game Jus

BLACK BREAM
Hen Crab, Rainbow Chard, Watercress

NORFOLK ASPARAGUS
Mushroom Assiette, Driftwood Foam

DESSERTS

STRAWBERRY FRAISIER
White Chocolate Ice Cream

LEMON MERINGUE TART
Crème fraîche Lime Sorbet

MILK CHOCOLATE MOUSSE
Espresso Gel, Salted Caramel Ice Cream

SELECTION OF BRITISH & LOCAL CHEESE'S,
Quince Membrillo, Homemade Crackers, Candied Walnuts, Watercress
(£6 supplement)

2 COURSE £42

3 COURSE £45

Any Allergies or Intolerances Please Let a Member of Staff Know Before Ordering