

## **Starters**

### **Berkswell**

Cauliflower, truffle

### **Beetroot**

Goat's cheese, sourdough

### **Crab XO**

Brown shrimp, lime

### **Mackerel**

Granny Smith, horseradish, sorrel

### **Rose veal**

Onion, nasturtiums

## **Choice menu**

3 Courses £55

2 Courses £40 (available only Tuesday to Thursday)

We offer menus for a range of dietary requirements. Available on request.

## **Mains**

### **Squab**

Red cabbage, hazelnut

### **Beef**

Carrot, prune

### **Monkfish**

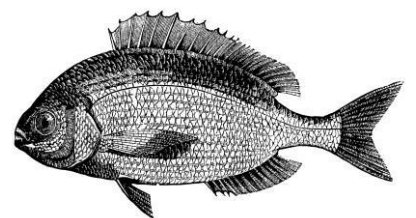
Kohlrabi, miso, coriander

### **Turbot on the bone**

Mussels, leek, mushroom

### **Celeriac**

Red cabbage, hazelnut



## Desserts

### **Blood orange**

White chocolate aero, star anise

### **Rhubarb**

Almond, toasted meringue

### **Chocolate**

Milk, malt

## Cheese

### **The artisan cheese board**

Apricot & walnut bread £15

(£4 supplement if chosen instead of dessert)

An optional 10% service charge is applied to all bills

