



## DINNER MENU

### NIBBLES

- Sourdough Bread & Salted Butter - £4.5
- Bacon Scone, Maple Syrup & Cornish Clotted Cream - £4.5 (*each*)
- Parmesan Gougères - £6
- Courgette Flower Tempura & Herb Emulsion - £12

### STARTERS

- Smoked Seabream Carpaccio, Chive Sabayon, Strawberries & Jalapeño - £15.5
- Heritage Tomato Panzanella, Cherries, Pickled Shallots & Basil - £17
- Elwy Valley Lamb Ragù Pappardelle, Kalamata Olives & Confit Lemon - £17
- Foie Gras Apricot Pressé, Verbena & Almonds - £19.5

### MAINS

- Goat's Curd Agnolotti, Sweet Harissa, Courgette & Kalamata Olive Crumble - £25
- Wooley Park Farm Duck Breast, Aubergine & Spring Onion Salad - £36
- Smoked Monkfish, Crab Bisque, Braised Fennel, Kumquat, Lovage Oil & Fresh Herbs - £36.5

### SIDES

- Barbeque Tenderstem Broccoli, Crispy Garlic & Elderflower Dressing - £8
- Baby Gem, Croutons, Quail Egg & Anchovy Dressing - £8

### DESSERTS

- Banoffee, Nutmeg & Caramelized Pecan - £10
- Coconut Panna Cotta, Buckwheat Crumble, Mango & Chili Sorbet - £10
- Sour Cherry Tart, Mascarpone Chantilly & Rose Sorbet - £12
- Almond Rice Pudding, Jasmine Ice Cream & Raspberries - £12

### CHEESE SELECTION

£5 per Piece of Cheese (*25 grams*)

*Served with our Seasonal Selection of Handcraft Honey from "Le Miel des Français"*

- Selles Sur Couffy, *Unpasteurised Soft Cheese, Raw Goat's Milk, Loire, France*
- Tomme de Savoie, *Unpasteurised Semi Hard Cheese, Raw Cow's Milk, Savoie, France*
- Montgomery's Cheddar, *Unpasteurised Hard Cheese, Raw Cow's Milk, Somerset, England*
- Saint Jude, *Unpasteurised Soft Cheese, Raw Cow's, Suffolk, England*
- Fourme d'Ambert, *Pasteurised Blue Cheese, Raw Cow's Milk, Auvergne, France*