



DINNER MENU
3 course £75

STARTERS

MUSHROOM VELOUTE
PICKLED SHIMIJI & ENOKI, TRUFFLE CREAM

TREACLE CURED SALMON
JAPANESE SALAD, WASABI

PATE EN CROUTE
THORNBURY PICCALILLI FLAVOURS

LATE SEASON TOMATOES
BURRATA, ROMESCO, TOMATO BUTTER, LAMINATED BREAD

MAIN COURSES

SEA BASS
POMME PUREE, GEM, CLAMS, MUSSELS, SHRIMP

BEEF CHEEK
HERITAGE CARROT, FOIE ROYALE, CHEEK BON BON, BORDALAISE

PORK & APPLE
8 HOURS SLOW ROASTED BELLY PORK, LETTUCE, BRAWN & BLACK PUDDING,
CAMELISED APPLE

HARRISA CAULIFLOWER
HERB YOGHURT, CHICKPEA, PICKLED CAULIFLOWER, DUKKAH

We respectfully request that the entire table enjoys either our Tasting Menus or 3 Course Menu.

Please advise us of any food allergies or intolerances.

Whilst every care is taken in the preparation of your food, we cannot guarantee that our kitchen is an allergen-free environment. A discretionary service charge of 10% will be added to your bill.



DESSERTS

GREEN APPLE CHEESECAKE

WHITE CHOCOLATE, GRANNY SMITH SORBET, APPLE GEL

CHOCOLATE FONDANT

VANILLA ICE CREAM

PINEAPPLE

FEUILLETTE, PINEAPPLE 'CEVICHE' & SORBET

SELECTON OF FOUR CHEESES

(£5 supplement)

GODMINSTER CHEDDAR / KIDDERTON ASH GOATS CHEESE
PAYSON BRETON CAMEMBER / HARROGATE BLUE

COFFEE

CAFÉ DU MONDE GRAND CRU COFFEE & HOMEMADE PETIT FOURS

£9.95

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TASTING MENU £95

WINE PAIRING £70

CELERIAC

VELOUTE, CARAMELISED BRAEBURN APPLE
White Rabbit Riesling 2022, Germany

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CRAB

CORNISH CRAB RAVIOLO, CRAB SALAD, LOBSTER ESPUMA
Oremus Furmint 2020, Hungary

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PATE EN CROUTE

TRUFFLE DIJON MUSTARD, GARDEN PICKLES
Drappier Rose Champagne, France

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BEEF

GLOUCESTERSHIRE BEEF, ROSTI, RED WINE, SPINACH
Babylonstoren Shiraz 2021, South Africa

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PINA COLADA

PINEAPPLE JELLY, COCONUT MOUSSE, CARAMELISED PINEAPPLE
Late Harvest Sauvignon Blanc 2023, Chile

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WINTER SPICE PARFAIT

POACHED PEAR & GEL, PAIN D'EPICE
Warre's Optima 10 YO Tawny

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Illustration: India Hampshire





VEGETARIAN TASTING MENU £95

WINE PAIRING £70

CELERIAC

VELOUTE, CARAMELISED BRAEBURN APPLE
White Rabbit Riesling 2022, Germany

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TOMATO

LATE SEASON TOMATOES, BURRATA, ROMESCO, BUTTER, LAMINATED BREAD
Regaleali Le Rose 2022, Italy

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MISO AND ROOT

MISO PRESSED ROOT VEGETABLES, CARROT PUREE
Woodlands Wilyabrup Valley 2022, Australia

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CAULIFLOWER

RISOTTO, PX JELLY, TOASTED HAZELNUTS, NASTURTIUM
Ghiaia Nera 2021, Italy

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PINA COLADA

COCONUT MOUSSE, CARAMELISED PINEAPPLE
Late Harvest Sauvignon Blanc 2023, Chile

*

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