

SATURDAY 8TH APRIL

BRUNCH

Young beetroot, lovage cream, cashew nut & pomegranate £8

Smoked scrambled eggs, oyster mushrooms & toast £9

Croque - monsieur / madame £10 / £12

Tartare of sea trout, oyster ponzu & fermented Oca root £11

Cheviot lamb carpaccio, sheep's yoghurt, sea herbs & pecorino £11

Pig's trotter brioche roll & ketchup £12

Isle of Mull scallops, cauliflower, pomelo & shiso £13

Tortellini of fennel & ricotta, Empeltre olives, Sardo & fermented kumquat £13

Asparagus, morels & oxidised wine sabayon £14

Vol-au-vent of smoked haddock, morcilla, poached egg & chive velouté £16

Cornish cod, spring vegetables & Pil-Pil sauce £25

Longhorn beef, bordelaise sauce, parsley & Corne de Gatte £35

SWEET

Hay panna cotta, apple, sorrel & oats £7

Lemon meringue tart, buttermilk & basil £8

Savarin, gariguette strawberries & crème chantilly £8

*If you have any allergies or require information on any allergens relating to dishes on our menu
please ask a member of the team for more information*