



November 2019 Sample Menu

Bread & snacks from the kitchen, on us.

FRESH SHUCKED OYSTERS <i>Kilpatrick sorbet, chives</i>	£12
JERUSALEM ARTICHOKE <i>confit egg, hen of the woods, pine</i>	£11
SAUCED MACKEREL <i>golden raisin, soft herbs, sourdough</i>	£12
PICKLED OX TONGUE <i>sauce gribiche, cauliflower, mustard</i>	£12
GLAZED VEAL SWEETBREADS <i>parmesan, pickled walnut, chichory</i>	£13
CARROTS IN WHEY <i>smoke, rye, satsuma, sorrel</i>	£11
BEE'S WAX AGED BEEF <i>alliums, tomato, bone marrow, oxtail</i>	£30
CARAMELISED FENNEL <i>hispi cabbage, macademia, Shropshire blue</i>	£22
STEAMED MUSSELS <i>pork jowl, burnt apple, kombu, butternut</i>	£26
ROASTED DUCK <i>black quinoa, umeboshi, young leeks, lovage</i>	£27
POACHED HALIBUT <i>verjus, jersey cream, white asparagus, osetra caviar</i>	£28
SALT MARSH LAMB SADDLE <i>cured lamb fat, spiced labne, nightshades</i>	£27
HASSELBACK POTATO <i>buttermilk, leek ash, burnt butter, garlic</i>	£5
MACERATED MUSHROOMS <i>truffle, white soy, roasted hay, aged black rice vinegar</i>	£6
SHAVED BUTTERNUT <i>thyme roasted blueberries, roasted wagyu fat</i>	£5
BRAISED GRAINS <i>preserved lemon, pomegranate, sumac, hazelnut</i>	£5
<i>Complimentary coffee and petit fours with your dessert.</i>	
WHIPPED BRIE <i>tomato, strawberry, nettles, light rye</i>	£8
GARSTANG BLUE DOUGHNUT <i>roasted white chocolate, French pear, celeriac</i>	£8
BLACKBERRY PAVLOVA <i>goat cheese semifreddo, vanilla, mint, elderberry wine</i>	£9
GREEN APPLE <i>sheeps milk yoghurt, thyme, fennel, olive oil</i>	£9
LEMON POSSET <i>roasted white chocolate, ginger beer, barley malt, spices</i>	£9
LAYERED CHOCOLATE TART <i>jersey milk, hazelnut, pine caramel</i>	£10