



Menu Degustation

Pork rilette & rhubarb
Glazed mackerel, ponzu radish & beetroot
Rose harissa polenta with chermoula & cauliflower

Celeriac mousse, pickled pear

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Brown shrimp & Jerusalem artichoke tartlet
'chorizo' n citrus crumbed goats curd, radishes & endive
Seared scallop, sea herb broth & broccoli

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Crab raviolo, bouillabaisse vinaigrette, chilli & sprout slaw

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Baked halibut, truffle & salsify, blood orange & basil
Quinoa tabbouleh, beetroots, pomegranate & cauliflower

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White chocolate & coconut tart, mango & lime

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Cheese board & poached rhubarb (sup £8.50 per person)

£110 per person

All menu pricing includes ingredients, labour & delivery