

## STARTER

Watercress soup with black garlic and crispy spring greens

Szechuan butter poached local lobster with strawberry  
sauce vierge and lobster salad

Seared scallops, jet black purée, garlic foam with broccoli leather

Asparagus with slow cooked egg, pickled mustard seeds and  
lemon ash

Pork tenderloin, yeasted cauliflower purée, marmite custard and  
bacon snow

## MAIN COURSE

Beef fillet, caramelised shallot purée, heritage carrots, morels with  
Madeira sauce

Lamb noisette, dauphinoise potato, sweetbread cylinder,  
spring vegetables with rosemary jus

Pan roasted John Dory, Jersey royal potatoes, courgettes,  
confit tomatoes and white wine sauce

Tuna steak, avocado tian with chilli, pak choi and sesame dressing

Homemade ricotta and basil tortellini, heritage tomato ragu with  
lovage essence

## SAVOURY

Selection of British and European cheeses with homemade chutney  
and black grapes (£3.00 supplement)

Warm Baron Bigod croquettes, honey mustard emulsion with  
parmesan salad and cranberry gel

## DESSERT

Blueberry souffle with lavender and buttermilk insert with blueberry  
ripple ice cream

Gooseberry and elderflower trifle

Apricot cheesecake with apricot sorbet and oats

Raspberry and caramelised white chocolate bar with textures of  
raspberries

Selection of teas and coffees available

or

Coffee Gourmand £7.50

(choice of coffee with Petits Fours)

**2 courses £37.00**

**3 courses £48.00**

**4 Courses £60.00** (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff  
if you have any dietary requirements

12.5% service charge will be added to your bill