



## SPRING CHOICE MENU 2018

### STARTERS

- Guinea fowl terrine, asparagus, bacon, truffle mascarpone
- Poached chalk farm trout, fresh peas, lemon, garden herb emulsion
- Beetroot bavarois, pickled apple, nasturtium, hazelnut
- Cured bass, grapes, walnuts, Kits Coty chardonnay vinaigrette

### MAINS

- Aged fillet of beef, Caesar salad
- Poached turbot, charred spring onions, Ponzu, pickled cucumber
- Roast pork loin, herb gnocchi, fennel & apple salad
- Garden herb gnocchi, mead & mushroom sauce, bitter leaf salad

### DESSERTS

- Apple & Curious cider trifle
- Banana Pannacotta, honeycomb, honey jelly, chocolate sorbet
- Rhubarb Bakewell tart, almond ice cream
- Grapefruit curd Pavlova, vanilla ice cream
- English cheese board, biscuits, quince chutney (*£4 supp*)

2 COURSES £28.50

3 COURSES £ 32.50

### CHEF'S TABLE AVAILABLE FOR UP TO 18 GUESTS

Our produce is carefully sourced, the majority of which is from local farms.  
For Allergen Information please ask a member of our team.  
Please note a suggested gratuity of 12.5% will be added to your bill.