

A la Carte Menu

Aperitifs

Aperol Spritz

Aperol • Prosecco • Soda

7.5

Solstice Spritz

Hendricks Summer Solstice Gin • Prosecco • Tonic

9

Limoncello Spritz

Limoncello • Prosecco • Soda

8

Emiliana Brut, Chile

Crisp • Pear • Citrus Fruits

9

Henners Brut, England

Lively • Green Apples • Brioche

10

Pommery Brut, France

Light Mousse • White Flowers • Biscuit

11

Starters

Terrine

Butternut • Sweet Potato • Pea • Coriander Oil (vegan)

8.5

Baked Tart

Goats Cheese • Beetroot • Fig • Sweet Peppers (v)

9

Citrus Cured Prawns

Lemon • Mango • Red Chilli

11

Rabbit Saddle

Caramelised Onion Jam • Silver Onions

9.5

Pork Fillet

Spiced Octopus • Potato • Black Truffle

9.5

Tuna Carpaccio

Pickled Grapes • Wasabi Mayo • Watermelon Jelly

11

Mains

Sea Bass

Clams • Mussels • Crushed New Potato • Spring Onion

25

Soul Bowl

Green Beans • Asparagus • Confit Tomato • Spinach (vegan)

20

Tuna Steak

Glazed Peppers • Crispy Tobacco Onions

26

Duck Breast

Cauliflower Puree • Glazed Carrot • Port Reduction

24

Veg Tortilla

Sweet Potato • Wild Mushrooms • Asparagus • Truffle Mayo (v)

21

Lamb Tomahawk

Parsnip Puree • Carrot • Tenderstem • Red Wine Jus • Best End

29

Sides

Mixed Garden Greens • Chargrilled Asparagus • Chunky Chips •

Crushed New Potatoes • Spinach & Shallots

5