

## Sample Menu

Gordal olives £4

Brancaster oyster, jalapeno dressing, spring onion £3.50

Baked Camembert, honey, walnut, rosemary, focaccia £15

Whipped smoked cod roe, seaweed brioche £8

Buttermilk fried quail's legs, fermented chilli sauce, wild garlic £8

Beef tartare, smoked egg yolk, pickled shallot, pickled shimeji £11

Hand-dived scallop, carrot, miso £15

Lowestoft mackerel, blood orange, shiso £11

Salt baked celeriac, truffle cream cheese, cep, date, confit egg yolk £10

English asparagus, black garlic, dill £10

Venison loin, artichoke, black garlic, purple sprouting broccoli £32

Citrus brined chicken, hen of the woods, clams, pickled King Oyster mushrooms £28

Norfolk hogget, ewes curd, mint, wild garlic emulsion £32

Halibut, bisque, palourde clams, wild garlic, cabbage £30

Seasonal English mushrooms, miso butter, soft yolk, dark beer £22

40-day aged sirloin, bone marrow sauce, Pommes Paillasson £38

Battered haddock, 'chip shop curry sauce', tartare sauce, Pommes Paillasson £20

Seasonal greens, sherry dressing £6

Bitter leaf salad £6

Pommes Paillasson, truffle aioli £7

Chunky chips £5

Pink fir potatoes, roasted garlic and wholegrain mustard butter £5

Isle of Wight Heritage tomatoes, wild garlic pesto, pickled shallots £6

British cheese selection £14

Apple and custard £10

Sticky date cake, Pedro Ximenez, earl grey £12

Jerusalem artichoke 'tiramisu' £12

Sourdough millefeuille, blood orange, chamomile £12

Chocolate fondant, cherries, vanilla £10

A 12.5% discretionary service charge will be added to your bill.

For guests on our DBB package, the dinner allowance is £55pp. Drinks are excluded. Food supplements will be charged accordingly

For all allergen information, please speak to a member of the team