

DINNER MENU

2-courses £65.00

3-courses £80.00

SNACKS

OUR BREAD
Hendo's butter

To Start...

HAND DIVED ORKNEY SCALLOP
rhubarb kimchi, smoked kohlrabi, rhubarb
Dashi.
(£5.00 Supplement)

"HOT POCKET"
smoked ham hock, Black Cow cheddar mousse,
tomato chutney, Iberico ham

CHARRED CORNISH MACKEREL
jalapeno & green tomato gel,
green strawberries,
buttermilk & siracha granita, coriander

COURGETTE FLOWER
ricotta stuffed tempura courgette flower &
courgette & basil broth



To Follow...

CORNISH SEA BASS
BBQ white asparagus, saffron potatoes,
smoked butter and whey sauce, Isle of
Wight tomatoes

PACKINGTON FARM CHICKEN
chicken fat focaccia, harissa leeks, confit
garlic mayonnaise & caramelised leeks

LEMON & RICOTTA DUMPLINGS
braised fennel, broad beans, burnt lemon,
sorrel beurre blanc

RACK OF DERBYSHIRE LAMB
slow cooked lamb neck, labneh, triple
cooked Jersey Royal, wild garlic salsa verde,
English asparagus
(£10.00 Supplement)

SIDE - £5.00

Seasonal Greens sprouting broccoli &
peas

Riverside Cheeseboard... before or after, the choice is yours

(£20 supplement per board)

Tunworth, Godminster Black Truffle Cheddar,
Dovedale Blue & Golden Cross Goats Cheese
with homemade crackers & our chutney

To Finish...

AMALFI LEMON POSSET
fennel pollen meringue & raspberry ice cream

BULLION CHOCOLATE
caramelised banana, chocolate crumb
& banana ice cream

PASSIONFRUIT MILLE-FEUILLE
passionfruit cremeux, caramelised white chocolate, mango
ice cream & compressed lychee

PLEASE MAKE OUR TEAM AWARE OF ANY DIETARY
REQUIREMENTS OR ALLERGIES

PLEASE NOTE A DISCRETIONARY 12.5% SERVICE CHARGE
IS ADDED TO ALL FOOD & DRINK