

# DINNER MENU

2-courses £65.00

3-courses £80.00

## SNACKS

### OUR BREAD

*Hendo's butter*

### To Start...

#### HAND DIVED ORKNEY SCALLOP

*Elderflower and fennel foam, Fennel Sauerkraut,  
scallop roe parfait.  
(£5.00 Supplement)*

#### "HOT POCKET"

*Crispy 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 STONE BASS

*Sprouting Broccoli, saffron potatoes, smoked  
butter and nage 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*

#### CREEDY CARVER DUCK

*Fermented Honey, Baby Beetroots, Duck Leg  
and Cherry Bonbon, Fermented Cherry BBQ  
glaze, Lapsang Souchong Sauce  
(£5.00 Supplement)*

### SIDE - £5.00

*Seasonal Greens sprouting broccoli & peas*

### To Finish...

#### AMALFI LEMON POSSET

*fennel pollen meringue & raspberry ice cream*

#### BULLION CHOCOLATE

*caramelised banana, chocolate crumb  
& banana Ice cream*

#### WHITE CHOCOLATE & STRAWBERRY

*Wild strawberry gel, Lemon Verbena Ice Cream, Long Pepper  
Tuille, English Strawberries & Rapeseed Crumble*

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