

First Course

2 course 27.95 | three course 34.95

Pan seared Petite scallops, chorizo, peppers, parmesan (*served in shell*) gf

Beef tataki, soy cured & marinated fillet of Wiltshire beef, garden leaves, satay, sesame gf

Cured lentils and coconut soup, house pesto, turmeric cream, crispy onion. v vga gf

Grilled English Asparagus, truffle Bearnaise, parmesan, poached woodland egg, candied seeds.
v gf

Second Course

Pan seared cod Loin au Grenobloise, Basque Piperade, sundried tomato pesto, lemon & caper butter. gf

Roasted duck breast, currant gastrique sauce, confit potato, Tenderstem, candied carrots gf

Surf & Turf; black tiger prawns, bavette of Wiltshire beef, potato dauphinoise, spinach gratin, truffle & parsley butter.
(to share supplement £9) gf

Imam Bayildi, flamed aubergine, couscous tabbouleh, seeds, labneh mint yoghurt, house kimchi. gf

Final Course

Mille Feuille of strawberry and mango, cream chantilly, lime. gf

Set cream of organic lemon, candied almonds, lemon Curd, berry couli. gf

Raspberry and chocolate Clafoutis, vanilla cream, shortbread crumble.
(to share baked to order approx 15 minutes waiting time) gf

Dark & milk chocolate mousse, salted caramel, vanilla cream, sesame croquante. gf

All meals are prepared to order using locally sourced produce where possible. This may result in a slight delay at busier times. (V) indicates this dish is suitable for vegetarians. (Vga) Vegan

options available. Please let us know about any other dietary requirements at the time of booking

Booking is essential.

We will take a £20 non-refundable deposit at the time of booking with the balance due on the night. Bookings only.