

THE SPRING TABLE

velouté of celeriac

beetroot and goat's curd salad
with toasted pine nuts, compressed celery and honey lemon dressing (v)

ham hock croquant
with celeriac remoulade, apple purée and honey mustard dressing

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baked Henden Estate venison pithivier
with potato purée, cavolo nero and forestière sauce

pan-fried hake with braised baby gem, fricassee of pancetta, peas
and wild garlic with butter sauce

potato gnocchi with English asparagus, peas and wild garlic pesto (v)

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hazelnut caramel sundae with chocolate macaroon and brown butter ice cream

rum baba with vanilla crèmeux

selection of three cheeses, fruit toast, sourdough crackers and spiced apple chutney
(supp £3.50)

three courses £29.95

selection of homemade breads included

Should you have an allergy of any kind, please advise the waiting staff. A menu detailing allergens is available on request.

Whilst every effort is made to be extremely careful, it is with regret that we cannot guarantee any of our food/drinks will be free of any traces of allergens, including peanuts. "An optional 7.5% service charge will be applied to your bill. 100% of the service charge is distributed fairly and transparently among all staff". All prices include VAT.