



Table d'hote menu

Amuse Bouche

Homemade bread & butter

Starter

Duck liver, smoked eel, apple, turnip, dashi

Hand dived Orkney scallop & mackerel tartare, cucumber, lime potato waffle

Buttermilk fried quail, pea, pickled mushroom, BLT

English asparagus salad, almond, lemon, seaweed, herbs (v)

Mains

Derbyshire lamb, wild garlic, caponata, rosti potato, tongue salad

Herb fed chicken, morel, white asparagus, black garlic, morteau sausage, Jersey royals,
Albufera sauce

Monkfish, grilled mussels, fennel, beans, kohlrabi, spring onions, sea vegetables

Berkswell cheese agnolotti, Bakewell oyster mushrooms, truffle,
smoked spring vegetable broth (v)

Pre-Dessert

Dessert

Strawberry cheesecake, kalamansi lime, meringue, beignets, pistachio

Greek yoghurt, fig, wildflower honey, liquorice

Pina colada parfait, white chocolate, yuzu

A selection of three cheeses with crackers, malt loaf, celery, grapes & chutney

Additional cheese £4.00 each

Menu £75.00

Dishes can be modified upon request; however, we cannot guarantee that any items are completely allergen free due to being in a kitchen that contains ingredients with allergens

*Fresh filter coffee, cappuccino, espresso, a wide variety of teas,
lemon and mint infusions served with petit fours £6.75pp*

12.5% Service added at guest's discretion.
