

SPRING

Starters

Soused Mackerel - heritage beetroot, rye, mustard crème fraiche

Ox-cheek ragu – fresh pasta, gremolata

White bean & roasted garlic soup – warm sourdough bread, salted butter

Salsify – beef jus glaze, blue cheese crumb

Pan-roasted pigeon – Jerusalem artichoke, chicory, pickled pear, walnuts

Main courses

Roasted roots – smoked garlic mashed potato, wild mushroom sauce, crispy kale, pumpkin seeds

Spiced guinea fowl – almond milk masala, roasted chickpeas, spinach, wild rice

Welsh hogget (lamb) – lamb sweetbread, celeriac and cauliflower puree, burnt shallot, kale sprouts, lamb jus

Tranche of brill – leeks, mussels, riesling veloute, dill oil, hazelnuts

Fillet of turbot – watercress soup, purple sprouting broccoli, crème fraiche

Puddings

Chocolate ganache - beetroot gel, pomegranate granita

Custard tart – with rhubarb and ginger

Blood orange curd – rosemary shortbread