

APRIL
SEASONAL SET MENU

2 COURSES £20.00 | 3 COURSES £25.00

TO START

Ox Tongue Croquettes, Horseradish, Truffle

Evesham Asparagus, Egg Yolk, Wild Garlic
& Truffle Creme Fraiche

Torched Red Mullet, Sauce Vierge, New Potato Salad

TO FOLLOW

Shetland Mussels, N'duja, Fennel, Fregola

Cornfed Chicken Breast, Gem, Peas, Wild Garlic

Isle of White Tomato Tarte Fine, Olive Tapenade,
Rocket & Pecorino

TO FINISH

Berry Pavlova, Raspberry Curd, Chantilly Cream

White Chocolate Panna Cotta, Rhubarb Compote,
Burnt White Chocolate Crumb

Cheese Board

(£5.00 Supplement)

*Selection of three Cheeses, Thomas Fudge Crackers, Fresh
Honeycomb, Frozen Grapes, Apple, Celery & Henry's Chutney*