

# THE MENU

## STARTERS

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Homemade 'Waste Knot' soup of the day with homemade 'Wild farmed' bread (V) (Please ask for kcal)

Guinea fowl terrine with citrus gel and baby leaf salad 297kcal

Smoked mackerel pâté with shaved fennel, cucumber gel, compressed cucumber and wildfarmed toasted focaccia 526kcal

Heirloom tomato, fresh mozzarella, almond powder, basil 393kcal

English asparagus, tender-stem broccoli, poached egg, and hollandaise sauce 354kcal

## MAIN

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Chicken ballotine with romesco, creamed celeriac, purple sprouting broccoli and chicken jus 782kcal

London rooftop honey-glazed leg of confit duck, lentil ragout, turnip, cherry jus 1097kcal

Roasted sea trout and tiger prawn with an assiette of cauliflower and bouillabaisse sauce 693kcal

Spring vegetable mosaic with herb velouté and crispy leeks 630Kcal

Cauliflower steak Royale with baby beetroot and sauce Vierge 487kcal

## SIDE DISHES

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Truffle and Parmesan fries 360kcal	6.95
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Seasonal garden salad with lemon vinaigrette 245 Kcal	6.95
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Please note that all restaurant bookings have a minimum spend of £40 per person

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### DESSERTS

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**Strawberry millefeuille, lemon balm, vanilla, elderflower** 603kcal

**Rhubarb panna cotta with almond nut tuille** 476kcal

**Dark chocolate tart with raspberries** 453Kcal

**A selection of 3 artisan cheeses, seasonal fruit, local honey, sourdough crackers** 634kcal

Quickes Vintage mature cheddar - Enticing aromas of light hay and butter. It's fruity, creamy and well salted

Baron Bigod - Long-lasting flavours of warm earth, farmyard and mushrooms, with occasional notes of citrus and truffle

Roquefort - A tingly pungent taste, a distinct bouquet, and a flavour that combines the sweet burnt-caramel taste of sheep's milk with a sharp, metallic tang

### PORT & DESSERT WINE

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<b>Vallado 10yr old Fine Tawny Port</b>	9.95
From the world's oldest Port House, aromas of ripe & honeyed fruit with notes of vanilla and spice 157Kcal	100ml

<b>Chateau Grand Jauga</b>	12.95
Sauternes – Tropical, ripe & Luscious 159Kcal	100ml

TWO COURSES  
40.00

THREE COURSES  
49.00

If you have a food allergy or intolerance, please ask a member of our team for information.  
A discretionary service charge of 12.5% will be added to your final bill. We are cashless restaurant.  
All major credit cards accepted.

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