

STARTERS

Cured sea trout, celeriac cream, green oil, crispy fennel
 Cornish crab croustade, green herb mayo, apple caviar
 Cobble Lane bresaola, chicory, hazelnuts, merlot syrup, Brunswick Blue
 Tunworth panna cotta, woodland crisp, herbs, hazelnut
 Smoked beets, pickled greens, almond cream, rye crisps (ve)
 Butternut squash terrine, salted walnut pesto, parsnip (ve)
 Wild oyster mushroom, carrot hummus, charred leek, miso (ve)

MAINS

Crispy Newlyn catch, smoked mash, shellfish cream
 Roast farmed Scottish halibut, sprouting broccoli, wild oyster mushroom
 Slow cooked Frisona dairy beef, croquette, leeks, stout jus
 White Cobb chicken, corn puree, rib, winter green bhaji
 Duck wellington, salt baked turnip, fermented plum
 Roast Texel lamb, creamed roots, black cabbage, Jerusalem artichoke
 Maple glazed squash, turnip top gremolata, seeds, butter bean (ve)
 Celeriac steak, leek cannelloni, lovage cream (ve)

DESSERTS

Banana brûlée, caramelised kataifi, mascarpone mousse, malt chocolate
 Medjool date sticky toffee pudding, miso caramel, vanilla bean chantilly
 Whipped vanilla cheesecake, blueberry & juniper compote, oat streusel (ve)
 Date and banana cake, roast banana & chocolate mousse, salted caramel popcorn (ve)
 Raspberry floating island, vanilla coconut & rice milk sauce (ve)
 Peanut curry bar, milk chocolate, muscovado sugar marshmallow, condensed milk chantilly
 Black sesame cake, whipped smoked milk chocolate ganache, peanut & za'atar brittle

