

À LA CARTE

Starters

Hamachi ceviche, salmon caviar, citrus pearls, black tapioca crisps

Picked white crab, shaved artichokes, brown crab mayo, smoked lemon oil

Quail Scotch egg, confit quail, black pudding and apple purée

Seared beef carpaccio, pickled woodland mushrooms, miso and fermented egg dressing, Parmesan

Root vegetable terrine, sour greens purée, carrot top oil, brioche toast (v)

Tunworth soufflé, coal-roast hen of the woods, pine oil (v)

Parsnip bhajis, sweet pumpkin purée, shaved coconut, pomegranate salad (ve)

Salt-baked beetroot carpaccio, basil gel, crushed hazelnuts (ve)

Mains

Guinea fowl crown, celeriac, black cabbage bacon and green lentil jus

Pan-fried bream, sea trout pancetta, creamed potatoes, turnip tops

Roast halibut, wild mushroom crust, salsify, samphire, caviar cream

Roast Sutton Hoo chicken fillet, crisp leg, winter slaw, miso cream

Sticky feather blade of beef, beef cheek bomb, celery root cream, bone marrow crumb

Slow-cooked Texel lamb, artichoke purée, torched leek, winter leaves

Slow-cooked Hereford beef, short rib croquette, carrot purée, confit shallot

Cauliflower gnocchi, hazelnuts, Kentish blue, brioche crumb (v)

Aniseed-braised heritage carrots, cassava croutons, pumpkin broth, split broad beans (ve)

Desserts

Lemon tart, toasted meringue, cherry reduction (v)

Manjari chocolate mousse, clementine confit, burnt honey crunch (v)

Sticky toffee pudding, butterscotch sauce, brandy snap, vanilla whipped cream (v)

Sautéed apple and spiced oat crumble bar, custard cream (ve)

Whipped vanilla cheesecake, cherry compote, oat streusel (ve)

