

À la carte menu

Roast diver scallop

Severn Estuary smoked eel, Bramley apple, red wine vinaigrette

Poached free range chicken

sweetbreads glazed in pancetta, marinated girolles, Summer truffle

Poached Devon lobster

chilled melon gazpacho, cucumber and sesame

Roast duck liver

peach, verjus and wet almonds

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### Slow cooked Roundway Hill pork belly

caramelised apple, roast duck liver, glazed onion

### Line caught day boat seabass

Cornish crab, garden courgette, tomato and basil

### Wiltshire Downland's lamb

Heritage carrot, ras el hanout, yoghurt and raisin

### Isle of Gigha halibut

sweet peas, maple glazed chicken, hazelnut and lemon thyme jus gras

3 course - £ 87

A discretionary service charge of 12.5% will be added to your bill