

Seasonal Menu

Dressed Cornish crab

blood orange, fennel, sesame

Cr,E,D,G,Se,Mu

Poached Creedy Carver chicken

sweetbreads glazed in pancetta, salify, Wiltshire truffle, violet artichoke

D,SD,G,Mu,N,E,Ce

Braised Cornish turbot

cucumber chutney, clams and monks beard

F,Mu,E,D,SD,G

Wiltshire lamb

New season asparagus, cep mushroom, wild garlic

Ce,SD,D,G,Se

British artisan cheeses

pickles, sea salt crackers

D,SD,G,Mu

Wye Valley rhubarb, buttermilk and sorrel

D

Carrot and pecan tart

Medjool date, maple and pecan ice cream

G,N,S,E,D,SD

£125

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

Allergy Key- (C)-Crustaceans, (Ce)-Celery, (D)-Dairy, (E)-Egg, (F)-Fish, (P)-Peanuts, (G)-Gluten, (L)-Lupin, (N)-Nuts, (Mu) Mustard, (Mo)-Molluscs, (S)-Soya, (SD)-Sulphur Dioxide, (Se)-Sesame Seed