



SEASONAL SET MENU ⁴⁹

Summer Blush Spritz or Gin & Tonic

BREAD

Paul Rhodes Ancient Grains Sourdough 7
Longman's butter

STARTERS

Heritage tomato & verjus salad (v)
Plum, goat's curd, hazelnut

Roast quail
Smoked bacon sauce, pickled girolle, celeriac

Twice baked cheese souffle (v)
Cep, Montgomery cheddar

MAINS

Pumpkin agnolotti (v/vg)
Woodland mushrooms, pecan, brown butter

Lemon sole
Brown shrimps, lemon, capers, brown butter

Suffolk x blue Leicester lamb
Crisp lamb shoulder, smoked aubergine, pepper infused sauce

SIDES

Chips
OXO cube seasoning

Green beans (v)
Mustard

Mashed potato (v)

Butterhead salad (vg)
Shallot, mustard dressing

Hispi cabbage
Anchovy & garlic butter

DESSERTS

Bitter chocolate cream (vg)
Fig compote, whipped fig leaf

Set cardamon buttermilk
Macerated seasonal fruits & London honey

Macerated cherries
Whipped almond tart