

SET MENU

2 courses for 24.5 with a glass of house wine

3 courses for 27.5 with a glass of house wine

| STARTERS |

Pressed corn-fed chicken leg
braised spring leeks & crisp chicken skin

Cauliflower velouté (v)
puffed rice, truffle cream, potato & rosemary sourdough

Heritage beetroot (v)
Ragstone goat's cheese & Navel oranges

| MAINS |

Hake
English asparagus, borlotti beans & lovage salsa verde

Confit pork belly
heritage carrots, braised lettuce & smoked mash

Roast broccoli fregola (v)
charred onions, rocket & pesto

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Rhubarb trifle
orange cake & ginger granola

Ice cream or sorbet

— GALLERY MESS BY —

rhubarb