



A La Carte Menu

Starters

Confit St Ewe Egg Yolk, Grilled & Fresh Winter Salad, Potato Broth – 17

Pan Roasted Scallop, Carrot & Oyster Sauce, Milk Bread – 20

Wye Valley Asparagus, Puffed Barley, Onion Foam – 16

Mains

Roasted Lamb Saddle, Parsnip & Minted Lamb Jus – 36

Pan Roasted Monkfish, Celeriac, Garden Cauliflower & Crispy Kale – 36

Handmade Tagliatelle with Wild Mushrooms – 27

Sides

Buttered Seasonal Vegetables – 8

Potato Purée - 8

Buttered Baby Potatoes – 8

Desserts

Compressed Apple, Caramelised Oats, Apple & Marigold Granita – 14

Poached Rhubarb, Honey Ice Cream, Whipped White Chocolate Ganache – 16

Chocolate Marquise, Raspberry, Vanilla Ice Cream – 16

Selection of British Cheeses, Pumpkin Seed Crackers – 20