



Starters

Pigeon £13

(Roasted local pigeon breasts, rhubarb hoisin , grilled plum, maitake mushroom)

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Oxtail £13

(Braised oxtail, garam masala, bone marrow emulsion, 'Dal makhni')

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Squid £13

(Salt & pepper seasoning, peanut and almond satay, pickled cucumber, spring onion, coriander)

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Mullet £13

(Wood grilled red mullet, tamarind glaze, aaloo chaat, coriander and mint chutney)

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Paneer (v) £12.5

(Homemade paneer, nettle and saag sauce, onion bhaji, spiced yoghurt, mint and coriander chutney)

Mains

Pork £28

(Local pork three ways, rhubarb, potato terrine, grilled hispi cabbage, bacon crumb)

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Lamb £29

(A tasting of windmill flock lamb, crushed potatoes, English asparagus, purple sprouting broccoli, wild garlic, lamb sauce)

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Cod £29

(Pan roasted fillet of cornish cod, spring onion mash, braised morels, sherry veloute, spring greens)

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Brill £32

(Roasted Cornish Brill, 'Aaloo baingan', butter chicken sauce, wilted greens)

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Gnocchi (v) £24

(Pan fried gnocchi, spiced cauliflower, whipped ricotta, raisin and pine nut dressing, castelfranco)

A discretionary gratuity of 12.5% will be added to the total bill. All prices include VAT.

