



FOOD FOR THOUGHT

TASTING MENU



6 courses | £55 per person
Friday 3rd April

Book Now 01274 686 354



SOUPER

Leek & potato soup, crispy leeks, snow potato



TONGUE IN CHEEK

Beef cheek, Ox tongue fritter, mustard pickles

or

Cauliflower Carpaccio, cauliflower fritter, mustard pickles (v)



GET YOUR GROW ON

Plant pot cheese mousse, baby veg, herb soil (v)



BACK TO BLACK

Cod, squid ink, vinegar powder

or

Flat mushroom, charcoal, vinegar powder (v)



THE GOLDEN FLEECE

Rack of lamb, gold powder crust, Jersey Royals, morel mushrooms & wild garlic

or

Gold crusted celeriac, Jersey Royals, morel mushrooms & wild garlic (v)



WASH UP BEFORE YOU GO

Lemon & lime sponge, lime mousse (v)



FLAMING DESSERT COCKTAIL

All our food is prepared in a kitchen where nuts, gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy, please let us know before ordering. Full allergen information is available on request.

