



Starters

Seasonal soup (v) (ve)

*Chalk stream smoked trout, juniper & aniseed crème fraiche, wild organic sourdough

Root vegetable bhaji, pomegranate & mint salad, chickpea popcorn, tahini (ve) (NCGI)

Roasted garlic & olive oil goat's curd, Isle of Wight heritage tomatoes, thyme & basil arancini (v)

Maple & soy glazed enoki mushrooms, miso broth, rice noodles, baby corn, pak choi (ve) (NCGI)

Mains

*Pork belly, West Country cider and bay leaf jus, black pudding, apple puree, confit potato

**Lamb rump, charred aubergine, pickled radish, red onion & chilli, creamy Puy lentils (NCGI)

**Seasonal roasted fish, bulgur wheat tabbouleh, mint, parsley & dill, saffron aioli

Rose harissa cauliflower steak, roast Jerusalem artichoke, arugula pesto (ve) (NCGI)

*Free range chicken breast, red pepper and smoked almond muhammara, roasted garlic & tarragon white beans (NCGI)

Desserts

*Rose & buttermilk panna cotta, apricot jam, shortbread

**Lavender & honey poached pear, coconut cream, pecan granola

Chocolate pot, salted caramel, honeycomb (NCGI)

*Quickest cheddar, quince & apple chutney, charcoal crackers, honey and nut grapes



**These are available gluten free upon request in advance*

***These are available in vegan format upon request in advance*

(NCGI) = Non gluten containing ingredients

(ve) = vegan

(v) = vegetarian

Please note that due to seasonality some ingredients are subject to change. We will inform you in advance if this is the case and suggest alternatives if required.