

# KITCHEN AND BAR

## SAMPLE SEASONAL SET MENU

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### STARTERS

Burrata, rhubarb, blood orange, toasted seeds  
Ash baked leek, romesco, very sour cream, parmesan, pine nuts  
Pressed guinea fowl, house pickles, watercress, homemade focaccia  
Heritage beetroot tartare, compressed cucumber, apple, dukkah

### MAINS

Baked Delica squash, lentil and Carlin pea ragout, coriander  
Confit duck leg, winter vegetable garbure, bacon, truffle oil  
Roasted hake, anise sauce, beets, courgette, watercress  
Romanesco cauliflower, ras el hanout, fermented raisin, crispy capers

### DESSERTS

Lemon meringue tart, raspberry sorbet  
Rhubarb and apple crumble, vanilla ice cream  
Baked cheese, crackers, truffle honey, house pickle

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*Vegan options available*  
*Our dishes may contain allergens, please ask a member of staff for further details.*

*A discretionary service charge of 12.5% will be added to your final bill, all service charges are passed on to the staff.*