

Selection of Snacks

(Supplement - £5 per person)

Starters

Crème fraiche & wild garlic tart, English asparagus, peas or Steak tartare, smoked onions, dripping crouton, mushroom

Main Courses

Cornish Cod Grenobloise, brown shrimps, smoked potato, parsley or Goosnargh Chicken, tarragon gnocchi, morels, broad beans

Desserts

Clotted cream custard tart & Gariguette strawberries or Caerphilly cheese, fruit chutney & crackers

£45 per person

Head Chef | Tom Dixon Chef Patron | Bryn Williams

Menu might be subject to changes due to seasonality and produce availability

Please note this is a sample menu

Please inform your waiter of any food allergy or special dietary requirement Although filleted, our fish dishes may occasionally contain small bones and game birds can contain shot