

SUNDAY 2nd SEPTEMBER 2018 2 Course 21, 3 course 26

Marinated Olives	3.5	Vegetable Crisps	3
Hummus, Sumac Breadsticks	3.5	Homemade Bread, Butter	3.5
Platter of chef's larder and guilty pleasures (enough for 2/3!)	25		

FIRST COURSE

YELLISONS GOATS CURD baby courgette, chicory, lovage

HERITAGE TOMATO handpicked leaves, celery, smoked lemon

POACHED PIGEON BREAST pickled turnip, black garlic

BROCCOLI SOUP cheese on toast

TORCHED MACKEREL cucumber, yuzu, radish

SECOND COURSE

ROAST STRIPLOIN OF BEEF traditional roast trimmings

SALTMARSH LEG OF LAMB traditional roast trimmings

BASIL POLENTA smoked leek, raw mushroom, pickled apple, sorrel

SEA BREAM escabeche, tomato water, nasturtium, samphire

STEAK FRITES bavette served rare, watercress (supplement 6)

8oz FILLET fries, watercress (supplement 15)

STONEBASS smoked haddock and mussel veloute, grelots

THIRD COURSE

STICKY TOFFEE PUDDING vanilla ice cream

LEMON POSSET ginger crumble

RASPBERRY Jamaican ginger cake, clotted cream

CHOCOLATE CREMEUX salted caramel (supplement £2)

CHEESE BOARD British cheeses and accompaniments (supplement £2) 10