DINNER SET MENU

Three courses for £48 per person, available for dinner reservations, Wednesday and Thursday.

STARTERS

Cured seabream, Tarleton tomatoes, cucumber and crispy quinoa

Parsley and lovage velouté, with crispy potatoes and garden herbs

MAIN COURSES

Cornish plaice, rondo fennel, Jersey royals with warm tartare roe sauce

Roasted Sladesdown duck, pablo beetroot, chicory and elderflower

DESSERTS

Caramelized apple and gooseberry with almond and woodruff mousse

Our selection of British and Irish farmhouse cheese, poppy seed crackers, bara brith, onion and port chutney (£6.00 supplement)