



## For The Table

Shokupan - Ivy House Farm Salted Butter

### Starters

Trout - Sake Cured Chalk Stream Trout, Kombu Dressing, Radish £15

Beef - 30-Day Aged Herefordshire Beef Tartar, Bath Ale Hollandaise, IP8 Vinegar £16

Wild Garlic Velouté - New Macdonald Farm Hens' Egg, Dorset Guanciale £13

Beetroot- Bromham Beetroot, Konro Grilled Celeriac, Russet Apple £13

### Mains

Cod - Cockles, Shellfish Vinaigrette, Fennel, Tomato £30

Lamb - Lamb from Whaddon Grove Farm, Carrot Escabeche, Sheep Yoghurt, Bitter Leaf £33

Poussin - Wye Valley Asparagus, Almond Pesto, Chicken Jus Roti £33

Ribeye - 8oz Beef Ribeye, Café De Paris Butter, Charred Hispi Cabbage, Cherry Vine Tomato £38

Asparagus - Wye Valley Asparagus and Almond Faggotini, Westcomb Cheddar Velouté, Wild Garlic- £26

### Sides

Creamed Cauliflower, Candied Almond, Raisin £4.5

Steamed Tender Stem Broccoli, Ginger, Garlic, Almond £4.5

Home Cooked Chips-Rosemary Salt £4.5

Bitter Leaf Salad, Caramelised Shallot Dressing £4.5

Peppercorn Sauce £3

### Desserts

Rhubarb-Yorkshire Forced Rhubarb, Piqual Olive Oil, Vanilla £10.5.

Chocolate- Valrhona Kalingo, Caramelised Banana, Hazelnut £11

Lemon- Amalfi Lemon Tart, Crème Fraiche, Basil £10.5

Cheese - A Selection of British Cheese, Homemade Chutney, Crackers £13

Coffee And Petit Fours £8

Martin Blake, Head Chef

*For food allergies and intolerances: prior to placing your order for either food or drinks please consult with your server should you need to know details regarding all ingredients. Thank you.*

*A discretionary service charge of 12.5% will be added to your bill.*