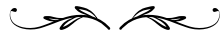


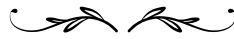
Chef's Tasting Menu

APPETIZER

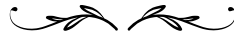
Truffle Gougeres, Salmon Tartare & The Braised Lambwich



**Buttered Asparagus, One Hour Duck Egg, Parmesan
& Wild Garlic Hollandaise (V)**



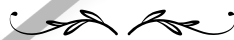
Baked Devon Scallop, Honey Roast Pork, Apple & Watercress (GF)



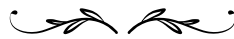
Rump of Lamb Shepherd's Pie & Sticky Lamb Rib with Honey & Sesame

OR

**Pan Fried Seabass, Mussels & Crab with Jersey Royals,
Asparagus & Wild Garlic (GF)**

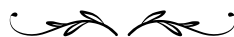


Mojito Sorbet (GF)(VE)



ROLOS (GF)

Dark Chocolate, Salted Caramel, Raspberry Sorbet & Gel

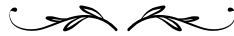


Coffee and Petit Fours

Vegan Chef's Tasting Menu

APPETIZER

Melon & Mint Shot, Tomato & Avocado, Greek Salad Tart (VE)(GF)



Grilled Asparagus, Truffle Dressing & Wild Garlic Cappuccino (GF)



Chargrilled Vegan Feta, Spiced Peppers, Olives & Pesto



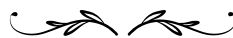
Wild Mushroom Risotto, Asparagus, Rocket, Cepe Cappuccino & Grated Truffle (GF)



Raspberry Sorbet



Rum Poached Banana, Salted Caramel & Pineapple Sorbet (GF)



Coffee and Petit Fours