



## SET DINNER MENU - 4 COURSES

£35 PER PERSON

### SNACK

Tomato & Tofu cigar **VG GF**

### SMALL

Barbecued Cuttlefish, Spiced Cuttlefish Rillette, Broad Bean & Roast Pepper Salad **N GF**

Beef Tartare, Courgette, Mackerel Garum, Linseed Cracker **GF**

Set Pea 'Custard', Pea & Calcot Salad, Rhubarb Granita **VG GF**

London Buratta, Melon, Pickled Chilli, Chinese Chives, Sourdough\* **V**

### BIG

Seared Pork Neck, Apricot, Tropea Onion, Chard, Jus **GF**

En Papillote Market Fish, Crab & Grilled Bean Salad, Crab Bisque **GF**

Spiced Aubergine, Macadamia Sauce, Nasturtium Pesto, Roasted Carrot **V GF**

### SWEET

Burnt Honey Diplomat, Peach Compote, Fermented Elderflower Honey **V GF**

Chocolate Torte, Stewed Cherries, Whiskey Maple Crystals, Roast Oats, Whiskey Cream\* **VG**

Celery Leaf Parfait, Lemon Verbena Jelly, Strawberry & Walnut **GF**

Cheese: Ashcombe, Celery & Caper Chutney, Seeded Cracker **GF**  
Cumbria, UK, Unpasteurised, Ewe's Milk, Animal Rennet

### SIDES

E5 Sourdough, Smoked Rapeseed Oil\* **VG** | + 3.5

Barge East Garden Leaves, Plum, Mustard Dressing **VG GF** | + 5.0

Fried Baby Jersey Potatoes, Black Garlic **V GF** | + 5.0

Grilled Leeks, Lovage, Pork Crackling **GF** | + 5.0

### IMPORTANT INFORMATION / DIETARY REQUIREMENTS

The 4 course set menu is made up from a snack, starter, main and dessert. You can add on sides.

Choose one dish from each section. Menu items are subject to change without notice.

**V** Vegetarian **VG** Vegan **GF** Gluten Free **N** Nut Free

Chat to our team if you need more information on the ingredients used in our dishes or if you have any allergies and/or dietary requirements we should know about. We can cater for coeliacs.

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

