



SUMMER GATHERINGS SET MENU

BREAD

Bierbrood, whipped butter
Wildfarmed flour, Gilt & Flint IPA, Brue Valley organic butter

TO START

Seasonal soup, bread **V**

Heritage beetroot risotto, celery & apple **V**
*vegan option available

Chalk stream trout ceviche,
smoked aioli, lime, coriander, spring onion, chilli

TO FOLLOW

Artichoke & charred leek gnocchi, parmesan **V**
*vegan option available

Fish market catch, sorrel emulsion,
sea purslane vierge, new potatoes

West country lamb rump, salsa verde,
rosemary jus, tabbouleh salad

TO FINISH

Whole orange & almond torte,
blackberry, crème fraîche **N**

Baked cheesecake,
strawberry & elderflower

Cacao & cashew parfait, date caramel,
Blackthorn salt **VE/N/SF**

British cheese, pickles, relish fruit & crackers

VE - Vegan | V - Vegetarian | N - Nuts | SF - Refined sugar free

£75 FOR 3 COURSES

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.

A discretionary optional service charge of 13.5% will be added to your bill