



PLATED

CLASSIC STARTERS

Kidderton Goat's Cheese, SW6 Seed and Nut Coated (V)

English heritage beetroot and baby leek. Smoked Yorkshire rapeseed oil.

Brick Lane Recipe Salt Beef

House cooked Brick Lane recipe English salted beef brisket, bagel toast, cracked pepper sour cream, house pickles.

English Heritage Beetroot (V)

Blossom honey and thyme whipped English dairy goat's cheese, fennel, smoked almond granola. Smoked Yorkshire rapeseed oil.

North Atlantic Prawns

English cucumber, shellfish bisque mayonnaise. Bagel toast

Asparagus (V)

Forty five minute slow cooked free range hen's egg, pickled girolles, pea mayonnaise. Truffle infused English rapeseed oil.

Chicken Caesar

Chicken terrine, sourdough crisp bread, gem heart, soft quail's egg, anchovy. Caesar dressing.

Smoked Scottish Haddock Chowder

English coastal water clams, shaved fennel, sea herbs.

PREMIUM STARTERS

Severn and Wye Valley Salmon

Classic slow cold smoked. Whipped English dairy cream cheese with dill, house pickles, bagel toast and preserved lemon

Warm Lincolnshire Field Pea and Berkswell Cheese Crochettes (V)

New season potato, pea, broad bean and mint salsa, pea mayonnaise. Truffle infused English rapeseed oil.

All prices exclude VAT





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English Asparagus (V)

Forty five minute slow cooked free range hen's egg, pickled girolles, truffle mayonnaise. Truffle infused English rapeseed oil.

Woodall's Cumbrian Air Dried Ham

English asparagus, Devon goat's milk cheddar, quail's egg, truffle mayonnaise. Truffle infused English rapeseed oil.

Shellfish Bisque

Smooth British Isle shellfish soup. Sardines and tomatoes on toast.

English Artisan Farmhouse Dairy Goat's Cheese (V)

Pickled watermelon and English heritage beets, London roof top honey.

Dorset Air Dried Beef

Berkswell cheese, bean and heritage radish salad, soft quail's egg and tarragon mayonnaise. Truffle infused British rapeseed oil.

CLASSIC MAINS

Line Caught Cod

Prawn, fennel and chive risotto. Chervil salad, chive oil & dill pollen.

Carnaroli Rice Risotto (V)

Wild mushrooms, black truffle, parmesan and mascarpone.
Forty five minute slow poached duck egg, morel powder.

Corn Fed Chicken Breast

Broken saffron and herb English new season potatoes, saffron cauliflower, grain mustard, young broccoli and peas. Chicken stock cream, tarragon oil.

Cereal Crusted Aubergine & Tofu (V)

Pickled vegetables and noodles, Asian pickling liquor.
Heritage tomato and chilli salsa.

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Slow Cooked 21day Bone Aged English Beef

Rosemary and parmesan polenta, Lincolnshire kale, carrot, rosemary infused beef jus.

Cornish Hake

English dairy buttermilk mashed potatoes, young broccoli, peas and broad beans. Horseradish and parsley butter.

English Lamb Rump

English pea and mint carnaroli rice risotto, broad bean, pea and shallot salsa verde. Lamb jus.

PREMIUM MAINS

Dill and Fennel Pollen Scented Bass

Saffron potato, Lincolnshire cauliflower, chicory and Cumbria air dried ham. Bass veloute.

Grass Fed English Lamb Rump

English dairy buttermilk mashed potatoes, girolle mushrooms, peas, lettuce and baby onions. Mint salsa verde, lamb jus.

Globe Artichoke (V)

Spinach, ricotta and black truffle ravioli, forty five minute slow poached free range hen's egg, girolles, morel powder. Truffle infused English rapeseed oil.

21day Bone Aged English Beef

Dauphinoise potato, spinach puree and butter poached baby vegetables. Beef and truffle jus.

Severn and Wye Valley Salmon

Broken saffron and parsley new season English potatoes, spinach, English coastal water shellfish broth.

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Fettucine (V)

English dairy burrata mashed potatoes, Scottish girolles, peas and broad beans. Truffle and shallot butter.

Free Range Chicken

Garlic and thyme chicken fat potato, Lincolnshire cauliflower puree, peas, broad beans, gem hearts, girolle. Truffle chicken jus

CLASSIC HOMEMADE DESSERTS

Butterscotch Angel Delight Parfait

Butterscotch sauce, Oreo soil, coffee macaroon, Maldon sea salted caramel popcorn and honeycomb.

Sticky Toffee Pudding

Cornish cream, raspberries, hot Maldon sea salted caramel sauce.

White Chocolate & Cherry Mousse

Cherry cream, broken hazelnut and macadamia shortbread, cherry compote.

American Drive Through Hot Apple Pie

Blueberries and cream.

Lemon Curd Tart

Pineapple, passionfruit, citrus curds and coriander.

Madagascan Vanilla Bean Panna Cotta

Vimto and lemonade, hedgerow berries.

Quicke's Buttery Cheddar –

Three Month Matured Devonshire Cow's Milk Cheese

Duchy organic oaten biscuits, Jenny's homemade red onion chutney, house salted roast walnuts, seedless grapes, sundried apricots, Fenland celery

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PREMIUM HOMEMADE DESSERTS

Raspberry Pavlova

Fresh raspberries, raspberry mascarpone, raspberry meringue, marshmallows and ginger nut biscuit.

Hot Soft Centred Peanut Butter Chocolate Fondant

Peanut butter sauce, fresh raspberries, salted peanuts and toffee popcorn.

Chocolate Tart

Blackberries, caramel sauce, lime curd cream.

Fairtrade Banana Angel Delight Parfait

Butterscotch sauce, Oreo soil, blow torched banana, Maldon sea salted caramel popcorn and honeycomb

Sicilian Lemon Tart

Raspberries, meringue, mint and coriander.

Strawberry Pavlova

Fresh strawberries, strawberry mascarpone, strawberry meringue, marshmallows and vanilla shortbread biscuit.

Mrs Bell's Blue – Thirty Day Matured Yorkshire Ewe's Milk Cheese

Duchy organic oaten biscuits, Jenny's homemade red onion chutney, house salted roast walnuts, seedless grapes, sundried apricots, Fenland celery.

All prices exclude VAT

