

Full Мепи	£
Starter	
Paté Eп Croûte, Mustard Du Jour & Cornichon	10
Pea & Wild Garlic Velouté, Pink Fir Potato, Wild Garlic & Seaweed Dressing gf, vg	8
Taramasalata Profiterole, Trout Tartare, Vinegar Crisps & Apple	10
Devilled Crab Muffin, Pickled Kohlrabi, Lumpfish Roe & Coriander	11
Buttermilk Lamb Sweetbreads, Wild Garlic Green Goddess & Peas	8
Маілѕ	
Spring Lamb & Wild Garlic Pithivier, Peas, Goats Curd & Mint	26
Coley, Tartar Sauce, Malt Vinegar Potato, Lettuce & Tempura Mussels	20
Plantbase Agnes Seitan Navarin, Potato Cake, Mint, Tomato & Haricot Beans vg	19
Roast Woodland Pork Pluma, Burnt Apple Mustard & Trotter Sauce gf	18
Stuffed Corn Fed Chicken, YME Oyster Mushroom & Chicken Mash	22
Potato & Wild Garlic Terrine, Wild Garlic Sauce, Hispi Cabbage & Sugar Snap Pea gf, vg	17
Sides	
Isle Of Wight Tomatoes, Scottish Raspberries & Thai Basil Dressing gf, vg	6
Pink Fir Potatoes & Wild Garlic Mayonnaise gf	5.5
Roast Hispi Cabbage, Caesar Dressing & Crispy Chicken Skin vgo	5.5
Desserts	
Floating Island, Pink Peppercorn, Raspberries & Pink Praline gf, n	7
Thyme Crumpet, Brie & Truffle Honey v	8
Chocolate Ganache, Poached Cherries, Juniper Sorbet gf, vg	8
Jerusalem Artichoke Cake, Rosemary Caramel, Walпut Oil Ice Cream gf, п	8
Thomlinson Rhubarb Baba, Rosé Wine & Whipped Cream v	8

 $v-vegetarian, vg-vegan, vgo-vegan \ option, \ gf-gluten-free, \ gfo-gluten \ free \ option, \ n-contains \ nuts, \ s-contains \ shell \ fish \ Please \ speak \ to \ your \ server \ if \ you \ have \ any \ allergies \ and \ we \ will \ try \ and \ accommodate \ where \ possible.$