

Chefs' WHITES

Thursday 14th March

£24 2 course | £30 3 course

Bread with seasonal whipped butter

STARTERS

Cauliflower soup, Baron Bigod and truffle

Pate en croute, bitter leaves and mustard

Venison carpaccio, wild garlic, cornichons

MAIN COURSE

Seabass, peas, brown shrimp and jersey royals

Loin of lamb, shoulder and girolle cannelloni, broad beans and anchovy jus

Cauliflower steak, pickled walnuts, celery and apple

DESSERT

Rhubarb parfait, pistachio and honey

Salted caramel tart, vanilla and praline

Chocolate and blood orange pavlova



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All dishes can be adjusted to meet dietary needs where appropriate please request GF, DF and Vegan alternatives when making a reservation

(V) Vegetarian (N) May contain nuts (Vg) Vegan