

EVENING MENU

Small Plates

- Teriyaki Glazed Carrot. Goat's Curd. Parsley Crumb 3.5
- Aubergine from the Jospier. Toasted Pistachio. Tomato. Crème Fraîche. Preserved Lemon 5
- Winter Radishes. Whipped Ricotta. Toasted Pine Nuts. Golden Raisins 6.5
- Baked Ratte Potatoes. Sour Cream. Rosemary. Raclette Cheese. Pickled Cucumber 7
- Yorkshire Ham & Wild Garlic Arancini. Wild Garlic Mayo. 7
- Torched Mackerel. Garden Rhubarb. Oyster Mayo 7
- Lamb Burger. Rosemary. Mint. Tzatziki. Crispy Crottin. Goats Cheese 10
- Raw Red Bream. White Miso. Bramley Apple. Avocado 10
- BBQ Lamb Rump. Tomato & Tarragon Yoghurt. Salsa Verde 12
- Tempura Monkfish. Pea. Samphire. Saffron Aioli 12
- Jospiered Beef Bavette. Roscoff Onion. Béarnaise 13
- Pork Belly. Kimchi. Apple. Hot Sauce. Yoghurt 14
- Whipped Jericho Cheese. Candied Walnut. Truffled Mushroom. Pickled Radish. Garden Chutney 6*

Today's Salads

Our salads use fresh ingredients from the walled garden and are all served with a flatbread.

- Potato. Caper. Shallot. Rapeseed Oil. Parsley
- Garden Beetroot Hummus
- Garden Kale. Spinach. Sesame. Chilli

All salads 6.5 | Main course salad 14

Small Dessert

- Peanut Butter Parfait. Banana. Peanuts 4.5
- Chocolate Mousse Cake. Orange Ice Cream 6
- Garden Rhubarb Pavlova 6

Bar Snacks

- Hand Cut Chips 5
- Olives in a Herb Marinade 3
- Root Vegetable Crisps 3
- Terrace Spicy Nuts. Pork Crackling. Crispy Nori 3
- Jospiered Flat Bread with Baba Ganoush 5