



MENU

STARTERS

Fatal Fruit, grilled peach, whipped feta, parma ham, mint, toasted seeds

Cold-Blooded Gazpacho (VG), chilled heirloom tomato soup, basil

Smoked & mirrors, Hot smoked salmon, pickled cucumber, toasted foccacia

MAINS

Rare Motive (GF), Flat-iron steak, roasted cherry tomatoes, chimichurri, skin-on fries (served medium rare)

Garden Plot (VG), wild rice stuffed red peppers, roast aubergine, romesco sauce

Below The Surface (GF), sea bass, fennel & citrus salad, saffron new potatoes, tenderstem broccoli, orange beurre blanc

DESSERTS

Cracked Custard, vanilla & orange creme brulee, shortbread

Raspberry Alibi (GF), raspberry sorbet, dark chocolate crumb, meringue

Cold Case (VG), coconut frozen parfait, mango sorbet, pistachio, mint

Despite our best efforts, due to the nature of our kitchen we are unable to guarantee that our dishes are free from any allergen.

Before you order, please inform a member of staff if you have a food allergy or intolerance.

GF - gluten free | GFA - gluten free available | VG - vegan | VGA - vegan option available | V - vegetarian