

THE MENU

BREAD

Wildfarmed artisan bread selection

Whipped wild garlic & sea salt butter

TO START

Trio of Chalkstream® trout

Hot smoked Chalkstream® Trout mousse with wasabi, pickled ginger & radish

Cured Chalkstream® Trout, lime, ginger & soy grilled asparagus, purple shisho

Tartare of Chalkstream® Trout, smoky miso dressing, togarashi seeds

Sesame seed cracker

VEGAN OPTION

Seasonal British asparagus salad (vg) (gf)

White bean & feta hummus, toasted hazelnuts & wild garlic & caper dressing

Unity Miral Organic Grillo
Saicho Hojicha sparkling tea

TO SAVOUR

Campbell's beef fillet, served with a slow cooked & pressed beef cheek (gf)

Thyme & bone marrow crumb, glazed heritage carrots

VEGAN OPTION

Spiced charred cauliflower, with a red lentil dhal, chickpeas & red pepper (vg) (gf)

Pickled cauliflower leaf salad, crispy shallots & coconut yoghurt dressing

Unity Marques De Vitoria Rioja Tempranillo

Saicho Darjeeling sparkling tea

TO FINISH

Exploding Bakery rich chocolate brownie, ganache, granola soil & miso caramel (v) (gf)

Northern Bloc raspberry & sorrel sorbet

Unity Tosti Rose Moscato

Saicho Darjeeling & Jasmine sparkling tea

Petits Fours
(Envie Sucrées selection)