

DINNER * 15 MAY 2025

Pickled mackerel, lemon oil, beetroot and celeriac, chive crème fraîche

White crab, broad bean and pink grapefruit salad with brown crab beignet

Oxtail ravioli sherry vinaigrette dressing

Sautéed chicken, tarragon velouté, shitake mushrooms, pommes Anna, roasted tomato

Lemon tart, raspberry gel, cinder toffee, spun sugar

Food allergies and intolerances Please speak to a member of staff about the ingredients in our dishes



