

PLUM + SPILT MILK

STARTERS

Wild garlic & pea soup, Jersey Royals and crème fraîche

London burrata, Isle of Wight tomatoes, pesto

Broad bean hummus, house pickles,
Ticklemore cheese, seeded cracker

MAINS

Butter-poached breast of Springfield Farm chicken,
truffled brioche crumb, Bourguignon sauce

Miso-glazed free range pork loin, green mango
and fresh herb salad, pulled pork wonton

Pan-fried fillet of cod, spring vegetables,
braised fennel, saffron cream sauce

Pan-fried potato gnocchi, asparagus,
broad beans, chilli, wild garlic pesto

PUDDINGS

Treacle tart, raspberries, clotted cream ice cream

Dark chocolate & salted caramel mousse
soft brownie, cherries & honeycomb

Chilled coconut and cardamom rice
pudding, strawberries & pistachio

£45 PER PERSON

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details

A discretionary service charge of 12.5% will be added to your bill.