

## PLUM + SPILT MILK

### STARTERS

Smoked aubergine & roasted Isle of Wight  
tomato soup, tapenade crostini

London burrata, fresh peas, crisp air-dried ham,  
saffron pickled onions & gremolata

Grilled courgettes, basil & coconut yoghurt,  
broad beans, almonds, preserved lemon

### MAINS

Butter-poached breast of Springfield Farm chicken,  
grilled baby gem, smoked bacon & petit pois á la francais

Aromatic confit duck leg, ginger &  
orange glazed carrots, grilled hispi cabbage

Roasted fillet of gurnard, pea pod broth,  
Isle of Wight tomatoes, spinach dumplings

Pan-fried potato gnocchi, roasted peppers,  
courgettes, pesto, fresh goat's cheese

### PUDDINGS

Oakchurch Farm raspberry cheesecake

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.