



DINNER

Easter Weekend Menu 2024

£75 per person

1/2 Dozen Dressed Oysters - £25

10g Tin Exmoor Caviar - £25 Supplementary Wine Pairing - £65

House Bread & Butter

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Torched Red Mullet, Romesco Cream, Shaved Fennel, Smoked Almond

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Gin Cured Dorset Trout, Cucumber, Gordal Olive, Grapefruit

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Cornish Crab and Saffron Risotto, English Asparagus

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Pan Fried Hake, Purple Sprouting Broccoli, Smoked Haddock Chowder

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British Cheese Selection, Crackers & Tomato Chutney - *£12 supp*

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Dark Chocolate Fondant, Hot Cross Bun Ice Cream

