



DINNER

Spring Menu 2024

£75 per person

1/2 Dozen Dressed/Tempura Oysters - £25

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

House Bread & Butter

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Scallop, Caramelised Cauliflower, Golden Raisins, Capers

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Pepper Cured Dorset Trout, Yoghurt, Chive Emulsion

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Cuttlefish Bolognese, Rigatoni, Gremolata

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Cornish Pollock, Spring Vegetables, Smoked Haddock Cream

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British Cheese Selection, Crackers & Chutney - £12 *supp between 2*

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Lemon & White Chocolate Cheesecake

