



## BREAD

Paul Rhodes Ancient Grains Sourdough  
Salted Netherend Farm butter

## STARTERS

Heritage tomato & verjus salad (v/vg)  
Plum, goat's curd, hazelnut

Devon crab  
Courgette, almond horseradish & lime

Twice Baked Cheese Soufflé (v)  
Black truffle, cep

## MAINS

Cornish John Dory  
Brown shrimps, lemon, capers, brown butter

Native Breed Beef Fillet  
OXO butter, pomme Anna, red wine sauce

Pumpkin Agnoloti (v/vg)  
Woodland mushrooms  
Pecan, brown butter

## SIDES

Chips  
OXO cube seasoning

Mashed potato

Butterhead Salad (v)  
Mustard dressing, shallots

Fine Green Beans (vg)  
Confit garlic, Maldon salt

## DESSERTS

Macerated Cherries  
Whipped almond tart

Bitter Chocolate Cream (vg)  
Fig compote, whipped fig leaf

Set Cardamom Buttermilk  
Macerated seasonal fruits and London honey