Sunday 10th March

2 courses £28/3 courses £35

Salad of Blood Orange, Radicchio, Beetroot and Candied Walnut

Or

Duck Rillettes, Orange Marmalade and Cornichons

Ricotta and Lemon Ravioli, Squash and Rosemary Brown Butter

Or

Trout, Jersey Royals, Tenderstem Broccoli and White Wine Sauce

Lemon Tart, Creme Fraiche Sorbet

Or

Tunworth, Chutney and Caraway Crackers

Thursday 28th March Dinner Menu

£45 pp

Sourdough Bread and Butter

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Salad of Burrata, Blood Orange, Beetroot and Walnut

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Truffle Tagliatelle with Egg Yolk and Parmesan

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White Asparagus, Peas, Pomme Puree and Wild Garlic

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White Chocolate and Vanilla Cream with Rhubarb Sorbet