WILD MENU

TO START

Wood Fired Pigeon, Blackberry ketchup, Endive, Nasturtium (gf,df,nf)

Heritage Beetroot Tortellini, Rose, Hibiscus, Thai Basil (gf)

Cured Scallops, Chilli, lime, lemongrass Vierge (gf,df,nf)

MAIN COURSE

Oak Seared Venison fillet, Wild mushroom, Celeriac, Madeira Jus (gf,nf)

Wood Roasted Seabass, Orange, fennel, dill, tomato confit (gf,nf,df)

Lavender, Rosemary fired Duck breast, grilled leeks, romenescu (gf,nf,df)

Cedar wood salmon, Tenderstem, hot honey (gf,df,nf)

DESSERT

Black Forest Gateaux, Cherry vanilla cream, Oat Crunch, Vanilla ice cream (nf)

Tonka Panna cotta, caramelised figs, Rum Caramel, Sable (gf,nf)

Sticky Toffee Madelines, Toffee sauce, vanilla creamuex (nf)

Wood fired gooey cheese board, baron bigord, fig, grapes, crackers, sourdough, rosemary, garlic and honey (gf,nf)