

Wherever humans have gone in the world,
they have carried two things with them.
Language and Fire

To Start

CHICKEN LIVER PARFAIT, WARMED OLIVES, WELLINGTON SOURDOUGH
to share

Entrée

WHITE TUNA SALAD, house preserved tuna, green olives, cherry tomatoes, frisée lettuce,
balsamic dressing, fennel pollen

WARM SALAD OF PEAR AND BLUE, grilled pear, egg, bacon, blue cheese sauce

MARINERA CLAMS, garlic and white wine sauce, almonds,
crispy ham bits, Italian parsley, charred sourdough

PAPPARDELLE, lamb ragout, Clevedon Buffalo feta, fresh oregano

Main

CHICKEN THIGH CONFIT, charred spring onion salsa, compressed cucumber, roast pepper
harissa, fried mushrooms

FIRE GRILLED CAULIFLOWER STEAK, currant salsa, almond cream

EYE FILLET, Café de Paris butter (*cooked medium rare*)

FISH STEAK, salsa verde (*cooked to the chef's recommendation*)

Mains are served with perlas potatoes and leaf salad

Dessert

CHOCOLATE AND BUCKWHEAT BAR, dark chocolate ganache and buckwheat ice cream

PEACH TRIFLE, peach compote, poached peach, peach cream, pecans,
amaretti biscuits

SEASONAL SORBET

CHEESE OF THE DAY, fruit loaf bread, oat biscuits, fruit