

SEASONAL MARKET MENU



BY KEVIN DALGLEISH

1 course - 15 / 2 course - 25 / 3 course - 33

Aperitifs

2023 Domaine de Castelnaud Picpoul de Pinet 125ml 7.00 / 2023 Nieto Senetiner
Malbec 125ml 8

Classic Negroni – Rock Rose gin – Dolin sweet vermouth – Campari – orange 10

Snacks

Johnshaven dressed crab – kohlrabi – warm crumpet 6 each
Salt and pepper shimeji mushroom – mushroom ketchup 4 for two
Cone of chicken liver parfait – toasted grains – cranberry 6 for two

Soup – French onion – Gruyere croute

Sea Trout – lightly smoked sea trout – beetroot – horseradish – warm potato cakes

Lamb – lamb rump – romesco – green olive – courgette – lamb sauce

Sea Bream – shellfish ragout or orzo – tardivo – sprouting broccoli – lemon oil

Clootie dumpling – classic steamed clootie dumpling – vanilla custard

Rhubarb – New season rhubarb compote – blood orange panacotta

Enjoy your main course with

Amuse leafy salad – house dressing 6

Chicken fat Calvo Nero 6

Pommes Puree 6

Koffman fries 6

Add a slice of Aged Comté – honey madeleine 13