

Roast Jerusalem artichoke soup (vg)

Salt & pepper squid, chipotle mayonnaise

Heritage beetroot, blood orange & fennel salad, hazelnut skordalia (vg)

Stone bass & shrimp ceviche, passion fruit, jalapeno, & plantain

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Cider braised Suffolk pork cheeks, black pudding, caramelized apples  
& grain mustard

Herb baked shoulder of Cornish lamb hedrow garlic mash & honey glazed  
carrots

Charred avocado with spiced turtle beans & tomatillo salsa & corn crisps V

Fillet of west ross salmon, smoked cauliflower, sautéed trampettes  
& sea asters

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treacle tart, chard blood orange & black treacle ice cream

warm sugar doughnut / boozy plums, vanilla ice cream (vg)

Triple chocolate brownie / chocolate soil, cherry ripple ice cream

“The Cone“ / roasted white chocolate & rhubarb ripple ice cream