Snacks

Isla Sourdough, Salted Butter v*
Butternut Squash Hummus, Crudités vg
Tuna Tartare, Soy, Coriander
Beef Tataki, Citrus Ponzu, Crispy Shallots, English Wasabi

Mains

Roasted Cauliflower, Herb Yoghurt, Cherry Molasses, Mint vg Cornish Red Chicken, Ricotta, Nduja, Sprouting Broccoli Sea Bass, Kale, Capers, Samphire

Vegetables

Charlotte Potatoes, Mint vg Seasonal Greens vg

Dessert

Lemon Tart

Snacks

Isla Sourdough, Salted Butter v*
Butternut Squash Hummus, Crudités vg
Oyster, Cider, Dill
Tuna Tartare, Soy, Coriander
Beef Tataki, Citrus Ponzu, Crispy Shallots, English Wasabi

Mains

Roasted Cauliflower, Herb Yoghurt, Cherry Molasses, Mint vg Cornish Red Chicken, Ricotta, Nduja, Sprouting Broccoli Sea Bass, Kale, Capers, Samphire Rib Eye with Bone Marrow & Shallot Sauce

Vegetables

Charlotte Potatoes, Mint vg Seasonal Greens vg

Dessert

Lemon Tart

Snacks

Isla Sourdough, Olive Oil vg Butternut Squash Hummus, Crudités vg

Mains

Delica Pumpkin, Wild Mushrooms, Radicchio vg Roasted Cauliflower, Herb Yoghurt, Cherry Molasses, Mint vg

Vegetables

Charlotte Potatoes, Mint vg Seasonal Greens vg

Dessert

 $\textbf{Doughnuts, Cinnamon Sugar, Espresso Sorbet} \ vg$

v - Suitable for vegetarians. vg - Suitable for vegans. * - Dish can be made vegan on request. Please let us know if you have any allergies or dietary requirements. However, be aware that food containing allergens are prepared and cooked in our kitchens.