

STARTERS

British pea & lovage soup, crispy broad beans [pb]

Vegan farmers board, courgette and vegan feta tart, crispy broccoli, crushed peas, hummus, crackers, sourdough [pb]

Citrus cured Chalk Farm trout, orange, cucumber, fennel pollen

Pressed Norfolk chicken & smoked duck terrine, pickled apricots, fig chutney

MAINS WITH CHEF'S SELECTION OF SIDES

Castlemead chicken breast, chanterelle mushrooms, pearl barley, spring onions

Chalk Farm trout, green beans, pickled onions, cherry tomato, fresh herbs & lemon dressing

220g Flat iron steak, watercress, béarnaise & skin on fries

Roasted summer tart, courgette, vegan feta & hummus [pb]

PUDDINGS

Dark chocolate, peanut & caramel slice, Irish cream ice cream

Strawberry Eton mess, whipped Jersey cream

Roasted peach & apricot crumble, apricot sorbet [pb]

British cheese board, apple chutney & crackers [v]

45PP