
MENU

STARTERS

Seasonal soup, crusty white bread

Isle of Mull king scallops cooked 'a la plancha',
Potato puree, wild garlic, hazelnut & shallot butter (n) (£3.50 Supplement)

New season English asparagus,
Crispy Arlington hen egg, brown butter mayonnaise, serrano crumb

'W' Aromatic crispy duck salad, pomegranate,
roasted cashew nuts, Japanese radish, coriander, chilli & sesame soy dressing (n)

Twice – baked Keen's cheddar cheese souffle,
Parmesan cream, Waldorf salad (n)

MAINS

Centre cut fillet steak (£6.50 Supplement)
mushroom caramel & bone marrow jus, glazed shallot

Stone bass cooked 'a la plancha'
Jerusalem artichoke puree, roasted roscoff onion, chicken butter sauce

Glazed saddleback pork cutlet
Black garlic, charred spring peas & buttermilk

Pan – roasted chump of new season Yorkshire lamb,
Romesco sauce, smoked almonds, goats curd, black olive crumb (n)

SIDES SERVED FOR THE TABLE

Tenderstem Brocolis, fragrant fine herbs, extra virgin olive oil
Hand cut crinkle chips, Maldon Sea salt

DESSERTS

Dark chocolate & hazelnut praline delice
Milk ice cream (n)

Elderflower custard, Keyingham strawberries, palmiers

Choux craquelin bun, pistachio crèmeux, pistachio ice cream, warm chocolate sauce (n)

Blood orange sorbet with jasmine, yoghurt, meringue

Cheese Board, Waldorf salad, golden raisin puree & Peter's Yard biscuits (n) (£3.50 Supplement)