MENU OF THE DAY

Amuse bouche
ROASTED CARROT & CUMIN SOUP

Starter
INDIAN SPICED PAKORAS AND SAMOSAS - MINT YOGHURT DRESSING

Main
STUFFED PORK TENDERLOIN - CELERIAC PUREE - SPRING GREENS - APPLE CIDER JUS
OR
MUSHROOM AND SPRING VEGETABLE GNOCCHI - SAGE BUTTER - POACHED EGG - PARMESAN (V)

Dessert
RHUBARB PARFAIT - PEAR SPONGE - HONEYCOMBE

IF YOU HAVE ANY DIETARY REQUIREMENTS OR ALLERGIES, PLEASE CONTACT ONE OF OUR TEAM MEMBERS FOR ASSISTANCE

DRINKS

Mumbai Mule £3.0
INDIAN SPICE INFUSED GINGER SYRUP, LEMON AND VODKA

Lavender Lemonade £4.50
LAVENDER, HONEY, LEMON AND GIN

Fantinel Borgo Pinot Grigio 2016, Italy 12.5%
BOTTLE: £20

Dr. Loosen Riesling 2015, Germany 12.5%
175ML: £5.25 | 250ML: £6.95 | BOTTLE £21.00

Lautarul Pinot Noir 2017, Romania 12.5%
175ML: £4.50 | 250ML: £6.25 | BOTTLE: £18

Running Duck Shiraz 2018, South Africa 13.5%
175ML: £4.50 | 250ML: £6.25 | BOTTLE £18.00

WELCOME DRINKS

Shire Flower
ELDEFLOWER, LEMON, APRICOT AND VODKA

R&R
RASPBERRY AND ROSE

THE SECRET GARDEN

Once upon a thyme
DINNER MENU: £29.50

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£29.50