



TASTING MENU

Wild Garlic Risotto with Dorset Snails

Head chef Dan Burridge loves working with snails and he uses a classic garlic combination here which makes for the perfect appetizer.

Ham Hock and Quail Egg Ravioli, Parsley Velouté

Using local pork, the team showcase our home-made pasta.

Halibut "Tartare"

A fresh, clean and zingy dish which balances well with this six-course tasting menu.

Fricassée of Morels and English asparagus

Using local seasonal ingredients simply cooked to perfection is at the heart of what we do. This asparagus is very local from Saxondale, Nottingham.

Roast Norfolk Quail, Bulgur Wheat, White Sprouting Broccoli, Dandelion Leaves

Using quality British quail, we serve this roasted with local ingredients. Cooked simply with lots of flavour.

Garigquette Strawberries, Elderflower Sorbet

These much-loved French variety of strawberries are sweet and aromatic perfect for early in the season. Served with our home-made elderflower sorbet, a match made in heaven.

Coffee and Petit Fours

Round off your meal with a delectable sweet treat.