

Salt Chilli Fried Chicken

Pickled Cucumber and Chorizo Mayo

Crispy Ham Hock

Celeriac Remoulade, Caper and Gherkin Ketchup

Sea Bass Ceviche

Jalapeño, Tequila and Coriander

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**Peter Hannan Rare Breed Sugar Pit Pork Short Rib**

Cavallo Nero, BBQ Pear and Pomegranate

**Smoked Spatchcock-Chicken**

Charred Leek, Potato and Cep Velouté, Sunflower  
Seed

**Harissa Baked Whole Sea Bream**

Charred Hispi Cabbage, Tahini and Lemon

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Lemon Tart

Torched Meringue

Banoffee Pie

Espresso Caramel

70% Cocoa Brownie

Bitter Honeycomb, Mascarpone

Hereford Beef Tartare

Caper, Tabasco, Oyster Cream, Seaweed, Caviar

Miso Cured Atlantic Salmon

Pickled Daikon and Apple Dashi

Whipped Duck Liver Parfait

Grapefruit and Szechuan Pepper Puree, Irish Soda
Bread

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**Grass Fed Irish Sirloin of Beef**

Baby Winter Carrots, Smoked Bone Marrow

**Wood Fired Wild Brill**

Champagne Beurre Blanc, Samphire and Dill

**Roasted Welsh Rump of Lamb**

Burnt Aubergine, Black Olive, Whipped Feta

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Bramley Apple and Pear Strudel

Walnut, Raisin and Spiced Custard

Baked Crème Pot

Amaretto Soaked Apricot and Ginger Shortbread

Apple Tart Tatin

Orange Chantilly and Spiced Caramel

Salt Baked Swede

Brown Butter, Pickled Blackberries, Coco Nib,
Goats Cheese

Caramelised Shallot and Spinach Tartlet

Cranberries and Pecorino

Kale and Carrot Spring Rolls

Sweet Mirin and Gochujang

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**Winter Squash**

Cep and Cranberry Pithivier, Stilton and  
Celeriac Puree

**Tikka Roast Celeriac**

Warm Hummus, Dukkah and Pomegranate

**Ginger and Miso Roasted Cauliflower**

Puy Lentils and Winter Radish

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Caramelised Fig and Dark Chocolate Tart

Coconut and Soy Panna Cotta

Blueberry Sauce

Winter Spiced Poached Peaches

Lime Sorbet