

THE LANTERN ROOM

SNACKS

Kalamata Olives	4
Whitby Crab Mango Kimchi	4
Sticky Lamb Kebab Black Garlic	4
Virtuous Ale Sourdough Cultured Butter Whipped Pork Fat	3
Smoked Ox & Green Peppercorn Salami	8

SMALL PLATES

Wye Valley Asparagus Truffled Baron Soft Yolk Pancetta	12
Torched Mackerel Yorkshire Rhubarb Buttermilk Oxalis	14
Salt Baked Celeriac Pickled Walnut Granny Smith Apple Truffle	12
Rabbit Gammon & Leek 'Pie' Piccalilli Garden Herbs	14

TO SETTLE IN

Guinea Fowl Braised Morel Young Leek Tarragon	30
Wild Halibut White Asparagus Mussels Wild Garlic	32
Salt Aged Beef Rib Spring Peas Butter Lettuce Bourguignon	34
Wild Garlic & Ricotta Cappelletti Jerusalem Artichoke Parmesan	28
Grilled Hispi Miso Butter Crispy Onions Fermented Garlic	6
Jersey Royal Potatoes Mint French Dressing Garden Herbs	6

Artisan Cheeses from The Courtyard Dairy Crisp Breads & Preserves (4pc)	15
	(7pc) 20

FROM THE PASTRY

Black Forest Pistachio Kirsch Cherry	10
Gariguette Strawberry Rhubarb Bergamot Sweet Cicely	10
Tropical Mille-Feuille Coconut Namelaka Passion Fruit	10

FOR AFTERS

Nespresso Coffee & Sweet Treat	6
Yuzu & Cardamom Jelly Banana & Milk Chocolate Truffle Hazelnut Opera Cake	

For allergies & dietary requirements please speak to a member of the team.