

# STARTERS

SPRING CARROT AND CORIANDER SOUP v gf

LAVERSTOKE PARK FARM BURRATA v gf  
red garden beetroot and pea shoots

POTTED RABBIT

pickled cucumber and toasted London sourdough

# MAINS

CONFIT ARTICHOKE PUFF PASTRY TART  
onion and leek purée, tarragon dressing

PAN FRIED SEABREAM

Jersey Royal potatoes and garden peas

WELSH RACK OF SPRING LAMB

braised neck, carrot, baby onions, mashed potatoes and lamb sauce

SIDES all 4.5

green beans | roast Jersey Royals | butter leaf salad  
butter roasted heritage carrots

# DESSERTS

CLASSIC LEMON TART v

speculoos crumbs, raspberries

VEGAN CHOCOLATE BROWNE ve

honeycomb, vanilla ice cream

RISELEY CHEESE

plum chutney, pickled walnuts, celery and crackers

Two courses 25.5 | Three courses 28.5

v - vegetarian, ve - vegan, gf - gluten free. Please let us know if you have any dietary requirements or allergies. A discretionary 12.5% service charge will be added to your bill.