

TwentyFirstMayTwoThousandandTen

Fennel

Fennel Jelly
Orange Fennel Pollen

Pork

Confit Berkshire Pork
Rhubarb Crumble Celeriac Coriander Chicory

Halibut

Fillet Of Halibut
Cockle Pineapple Sage

Beef

Seamed Ribeye
Texture of Onion Smoked Potato

Chocolate

Chocolate Crème Friache
Lime Maple Syrup

Strawberry

Texture of Norfolk Strawberries
Basil

£40 per person

Head Chef: Eric Snaith
Manager: Mark Dobby

Some dishes and our daily breads may contain nuts.

Please Note a [discretionary](#) 10% service charge is added to tables of 8 or more

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