

**Oysters - £3.75 each**

Tempura with baby gem, wasabi tartare, pickled cucumber  
Natural with rice wine cucumber granita, ponzu lime dressing

**Amuse Bouche & Homemade bread**

Miso butter  
*Complimentary*

**Pan fried mackerel**

Celeriac remoulade, beetroot, squid ink aioli, watercress

**or**

**Pea & mint soup**

Braised ham hock, soft poached egg

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**Venison**

Peppered venison steak, crown prince pumpkin, winter greens, mash

**or**

**Hake**

Lentil dahl, roast cauliflower, pickled cauliflower, golden raisins

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**Dark chocolate delice**

Malt ice cream, chocolate crumb, honeycomb, miso caramel

**or**

**Lemon posset**

Blueberry granita, crumble

**2 courses for £24**

**3 courses for £28**

Sides £4 - Seasonal greens in seaweed butter / home cut fries / mashed potato

**\*Please note that our Set Menu is designed for all guests on the table to enjoy together.**