FOR THE TABLE

ROLLED OAT SODA BREAD cultured butter, toasted milk powder (v)

CHEESE & ONION CROQUETTES Montgomery's Cheddar, mustard mayo (v, gf)

GRILLED PEACHES cashew cream, smoked almonds & mint (pb, gf)

HERITAGE TOMATO SALAD strawberries, radish, hot honey dressing (v, gf)

COURGETTE CASSOULET white beans, chilli & lemon herb crumb (pb)

MAIN COURSE

 $\label{eq:peak_raylor} P\,E\,A\,\,R\,A\,V\,I\,O\,L\,I$ charred little gem, shallots & English peas (pb)

 $W\,H\,O\,L\,E\ L\,E\,A\,F\ S\,A\,L\,A\,D\,(pb,gf)$

 $C\,H\,A\,R\,G\,R\,I\,L\,L\,E\,D\ B\,R\,O\,C\,C\,O\,L\,I\ (pb,gf)$

DESSERT

VIENNESSA sponge cake, ice cream & Chantilly cream (v)

 $\label{eq:All prices} All \ prices include \ VAT.$ A discretionary 13.5% service charge will be added to your bill.

Please let us know if you have any allergies or dietary requirements. We do our best to adapt our dishes to accommodate dietary needs. However, items may be exposed to traces of allergens during preparation.