

Hot off the pass

Starters

Citrus cured salmon, Isle of Wight tomatoes, pickled lemon, buttermilk dressing

Wild boar scotch egg, black pudding, tomato and harissa confit

Laverstoke park farm buratta, pickled fennel, cherry tomato, blood orange

Watermelon carpaccio, white lake fetish, pickled radicchio

BBQed leek, cep puree, Muhammarma dressing, pickled shimeji

Black bomber custard, roscoff onion, pedro ximinez, fig chutney, onion seed cracker

Mains

Porchetta, quince, dauphinoise potato, hispi cabbage, grain mustard jus

Beef fillet, parsnip mash, baby vegetables, bourguignon sauce (£8 supplement)

Middle white pig cheeks, king oyster, white bean and saddleback pancetta cassoulet

Potato gnocchi, cheltenham beetroots, pickled walnuts, radish, red chicory (v)

Poached celeriac, puy lentils, ‘nhuda’, wild mushroom faggot (v)

Woolley park chicken ballotine, smoked bacon, Jersey royal, english pea fricassee, jus

Pollock, crushed Cornish mids, Calcot onions, curried veloute, onion bhaji

Smoked haddock and salmon fishcake, burford brown egg, spring greens, warm tartar

Desserts

Cheddar valley strawberry pavlova, strawberry jelly, caramelised white chocolate

Chocolate delice, raspberries, honeycomb

Sticky toffee pudding, salted caramel, brulee banana, vanilla ice cream

Wye valley rhubarb trifle, gingerbread granola

Cornflake pannacotta, hazelnut, meringue, lemon curd