

KITCHEN AND BAR

2 courses	27
Homemade bread basket served with whipped butter	4.50

STARTERS

- Burrata, rhubarb, blood orange, toasted seeds
- Ash baked leek, romesco, very sour cream, parmesan, pine nuts
- Pressed guinea fowl, house pickles, watercress, homemade focaccia
- Heritage Beetroot tartare, compressed cucumber, apple, dukkah

MAINS

Surrealism Beyond Borders special	£15 Supplement
Inspired by Salvador Dali's dish from the cookbook 'Les Diners De Gala'	
Beef with Corn Balls	
<i>Grass-fed Hereford aged sirloin, cornballs, calçots, watercress, thyme oil</i>	
Roasted aubergine, tomato chutney, piperade, feta, olive	
Confit duck leg, winter vegetable garbure, bacon, truffle oil	
Roasted hake, anise sauce, beets, courgette, watercress	
Romanesco Cauliflower, Ras el Hanout, fermented raisin, crispy capers	

DESSERT

- Lemon meringue tart, raspberry sorbet
- Rhubarb and apple crumble, vanilla ice cream
- Baked cheese, crackers, truffle honey and candied orange

SIDES

Burnt Hispi cabbage	4.95
Winter leaf salad, honey dressing	4.95
Fries	4.95