

		Plant Based	£	Sweet Plates	£
Snacks	£	Mushroom risotto, coffee glazed Messiah mushrooms	8/16	Tosier chocolate black forest	10
MJP sourdough loaf, Fen Farm butter	5	Tandoori roast cauliflower, cumin dhal, pomegranate	8/16	Apricot & almond Battenberg, amaretto	10
Smoked aubergine cones, pickled mustard	5	Meat Plates		Caramelised apple, Duke pudding, calvados	9
Cashel blue gougères	5	Venison, prune, cavolo nero, blue cheese	11/22	Baked yogurt, blackberry, pistachio & lemon	9
Nocellara del belice olives	5	Braised lamb neck, seaweed yogurt, black olive, braising liquor	11/22	Coffee Tea	
Small Plates		Extras		Bury St Edmunds roasted coffee	6
Butternut squash, mushroom & chestnut tart	9	Seaweed buttered potatoes	5	Selection of Novus loose leaf teas	
Rabbit & duck liver terrine, carrot, nasturtium	11	Braised red cabbage	5	Both served with a Xocolat petit four	
Seaweed cured salmon, dill, buttermilk, avruga	11	Sprouting broccoli, almond	5	This menu has been created to allow you to enjoy as much or as little as you wish. Fish, plant, and meat plates can all be small/large. Create your own tasting menu, enjoy a selection of plates in the middle of the table; the decision is completely up to you!	
Fish Plates		Cheese			
Stone bass, turnip, pistachio, iceberg lettuce	10/20	Stilton, granny smith tarte Tatin	11	If you have any dietary requirements or allergies, please inform a member of the team.	
Grilled cod, burnt leek, caviar cream sauce	11/22	Selection of 4 British cheeses, MJP chutney & crackers	15		