

A detailed line drawing of a flowering branch with several large, five-petaled flowers and smaller buds, set against a background of leaves.

SPRING MENU

Tempest
RESTAURANT

TO START

Bread, Butter, Balsamic £8

FIRST COURSE

Asparagus £10

crispy poached hen's egg, air dried ham, hollandaise

Mi Cuit Salmon £11

blood orange, samphire, radish,

Crab Beignets £9

ginger, chilli, coriander salad

Tomato Tartare £8

tomatoes, capers, basil, olive oil puree

Feta Tortalini £9

peas, broad beans, champagne sauce

MAIN

Chicken £26

parma ham, croquette, spinach puree, wild garlic

Lamb £36

lamb cutlet, lamb shoulder, lamb breast, peas & leeks, Jersey royals, jus

28 Day Dry Aged 'Aubrey Allen' Sirloin Steak £35

confit plum tomato, glazed king oyster mushroom

choice of a side

peppercorn, blue cheese, dijonaise (£3 a sauce)

Cod £30

herb crumb topping, heritage tomatoes, consomme, crispy potato

Truffle Gnocchi £25

peas, asparagus, aged parmasen, butter sauce

SIDES £5 EACH

Buttered Jersey Royal Potatoes

Fries

Fat Chips

House Salad

Season Vegetables

A discretionary 10% service charge will be added to your final bill.

WE CREATE... EXPERIENCES