



CORNERS

Dinner

Snacks

Boquerones

Grilled flatbreads & hummus (V)

Croquetas de Jamón

Taramasalata, crispy salmon skin, nori powder

Small plates

Grilled lamb rack, pine nut crust, wholegrain mustard kale

Pan-fried polenta, wild mushrooms (V)

Chargrilled hispi cabbage, truffle mayo, Parmesan (V)

Grilled shell-on prawns, zhug

Confit pork belly, burnt apple ketchup, remoulade

Chargrilled octopus, new potatoes, paprika mayo

Lentil, mixed bean & herb salad, citrus dressing (V)

Burrata, oxheart tomato, basil oil, toasted seeds (V)

Cod loin, roasted celeriac purée, crispy kale

Roasted heritage beetroot, whipped goat's cheese (V)

Hake, chorizo & butter bean cassoulet

Venison tartare, pickled shimeji mushrooms, confit egg yolk

Slow-cooked ox cheek, watercress purée, artichoke crisps

British Cheese Board

Baby Baron Bigod, Isle of Wight Blue, Snowdonia Cheddar

Charcuterie

Ibérico, coppa, smoked venison, fennel salami

Sides

Confit garlic new potatoes (V)

Tenderstem broccoli with lemon oil & flaked almonds (V)

Bitter leaf salad, honey dressing (V)

Truffle & bisque macaroni

Puddings

Treacle tart, clotted cream

Pistachio crème brûlée

Banana choc chip brownie, salted caramel ice cream

Please inform a member of staff if you have any allergies or dietary requirements.