

Escape the everyday and enter our indoor garden of tranquillity for a dining experience which heightens the senses

# SAMPLE MENU

## TO BEGIN

Enoki mushrooms with soy ketchup (ve) £5

Zucchini with pecorino & chilli (v) £6

Woodland mushroom soup with truffled straws (v) £8

Potted Portland crab with hot buttered crumpets £15

Aged steak tartare with beef dripping croutons £14

Fairy-tale pumpkin & freekeh salad with burnt orange & almond feta (ve) £11

Rosarium Yellowfin tuna sashimi with avocado & pink grapefruit £15.50

Winter tomato & lovage tart with goat's cheese and shallot jam (v) £12

Cornish mussels with scrumpy, wild garlic & sourdough £16

#### IN THE MIDST

Roast cod with shrimp hash & shellfish dressing £24

Spiced bass, with pickled green tomato £25

Kentish lamb shoulder with butter beans, feta and black cabbage £24

Ale-braised beef cheek Mac with Montgomery cheddar £20

Miso-glazed Scottish salmon with charred purple sprouting broccoli £23

King oyster mushroom pie with roasted leeks and hazelnut (ve) £18

### TO FEAST

(Perfect for two to three people)

Roasted Entrecôte steak with gunpowder chips & firecracker sauce (800g) £58

Herb-roasted Suffolk chicken, chorizo, ratte potato, piquillo pepper (1kg) £42

Roasted mixed fish & shellfish with seashore vegetables, chilli & parsley (800g) £62

Autumn vegetable mixed grill with chermoula & buckwheat (ve) £28

#### TO ACCOMPANY £5.50 each

Gunpowder chips
Baked cauliflower with buffalo mozzarella (v)
Sautéed kale, pine nuts & chilli (ve)
Butter leaf with smoked ranch (v)
Tenderstem broccoli with miso and sesame (v)