



T O R R I S H EARLY BIRD

EXECUTIVE CHEF | CALLUM PHILLIP

SAMPLE MENU | TWO COURSES £29

OUR EARLY BIRD DINING EXPERIENCE IS AVAILABLE FOR BOOKINGS BETWEEN 5PM TO 6.30PM.

AVAILABLE FROM 20TH SEPTEMBER TO 24TH SEPTEMBER 2023. **CLICK TO BOOK**

STARTER

sand carrot

hay smoked carrot - pickled golden sultana - hazelnut dukkah - chive oil
micro coriander - lime & vanilla preserve - tahini & coconut yoghurt

heritage beetroot

tain 'fat cow' custard - smoked apple jelly - aged balsamic - micro basil
sourdough & fried onion crisp

ham hock

sandwich of feuille de brick - picalilli & piquillo pepper ketchup
pork crackling - pickled jalapeños - 36 month aged parmesan - dill

MAIN

chicken

chicken caesar kiev - wild garlic caesar emulsion - roasted garlic & parsley
charred baby gem - crispy chicken skin - parmesan crumb

scrabster lemon sole

roasted chicken butter sauce - wild mushroom - pickled apple
roasted macadamia - dill - baby brown shrimp & crispy capers

squash

chipotle roasted butternut - soya milk emulsion - chimichurri - rose harissa
candied pumpkin seeds - pickled shallot - micro coriander - sumac

SIDES - ALL £5

roasted ratte potato

roasted garlic & parsley butter

radicchio & sorrel salad

carrot & ponzu dressing

tenderstem broccoli

smoked almonds

fine beans

smoked pancetta lardon

skinny fries or triple cooked chips add truffle & parmesan - £2.50 supplement

Menu correct at time of publication, however subject to change with seasonality and demand.
Please inform us of any allergies and / or dietary requirements. All prices are inclusive of VAT at the current rate.
A discretionary service charge of 10% will be added to your bill.