

THE MESS

We cook with some of the finest produce from Wiltshire and the UK. The fisherman's catch and local farmers' produce dictate the daily changing evening menu with seasonal ingredients used at the peak of their freshness.

Lancashire leek soup, smoked haddock, bantam egg,
crumbled Yorkshire black pudding

Or

Warm tart of violet artichoke and chestnut mushroom (v)

Somerset beetroot, Cornish crab, lavender honey emulsion, brown
breadcrumbs

Or

Summer English vegetables, herb broth, nasturtium oil (v)

Cornish cod, confit baby plum tomatoes, summer beans, courgette,
seaweed butter sauce

Or

Roast Castlemead chicken with Scottish girolles,
pearl barley, Evesham pea risotto, roasting juice

Or

British polenta with greens, jacket potato crisps,
grated summer truffle (v)

Burnt Cambridge cream with Annabel's strawberries,
iced elderflower, vanilla olive oil

"Great British cheese" Chefs selection"

£13.50pp supplement

4 courses - £55pp

Please inform your waiter of any food allergies.