

**RESTAURANT
AUCTION HOUSE**

£7. Rosemary Focaccia/Whipped Chicken Fat*
£7. Chicken Liver Parfait/Lincolnshire Plum Loaf/Dates
£8. Miso Pork Belly/Celeriac/Rice Crumb/Chive*
£12. Breaded or Fresh Oysters/Fruity Sriracha/Spring Onion
£60. 30g Umai Caviar/Hash Browns/Crème Fraiche/Dill

£10. IOW Tomatoes/Watermelon/Ponzu/Nori*
£11. English Asparagus/Lincolnshire Poacher/Herb Pesto

£14. Chalk Stream Trout/Celery/Grape/Cold Pressed Rapeseed Oil
£18. Catch of the day/Potato/Capers/Roe Sauce*
£32. BBQ Lobster Tail/Beef Fat/IOW Tomatoes/Bisque

£14. Ham 'N' Eggs/English Peas/Fat Croutons/Ham Broth
£22. BBQ Ranby Hill Farm Hogget 'Caesar'/Braised Shoulder
/Wild Garlic/Smoked Anchovy*
£28. Roast Ranby Curly Coat Pork/Asparagus/Morel/Tarragon

AFTERS...

Savoury

£11. Cote Hill Blue/Walnut Cake/Walnut Ketchup/Apple
(*£8 Supplement)

Sweet

£9. Milk Chocolate Mousse/Hazelnut/Passion Fruit/Cocoa Nibs
£10. Basque Cheesecake/English Strawberries/Basil/Black Pepper*

*Chefs selection is priced @ £60 per person & must be taken by the whole table,
drinks selection available to complement chefs' selection is priced @ £49 per person.
(A discretionary service charge of 10% will be added to your bill)

Sample menu subject to change.

If you have any allergies or dietary requirements, please let us know before ordering.
Whilst we take every care with allergens, we cannot guarantee our food & drinks to be
100% allergen-free due to the environment in which they are prepared.