

starters

Jerusalem Artichoke & Hazelnut Soup truffle oil	7
Cauliflower Leaf Pakora raita, onion salad	7
Sweet Potato Dumplings pineapple chutney	6
Seared Pigeon Breast celeriac purée, pickled beetroot	7.50
Fishcake tartar sauce, watercress	7

mains

Butternut & Black Bean Chilli sweet potato dumpling, avocado, coriander	15
Marinated Monkfish Tail black rice, Malaysian curry sauce	20
Cornerstone 8oz Ribeye tomato, mushroom, potato fondant, garlic butter	23
Seared Cuttlefish & Chorizo dashi, capers, samphire, polenta,	18
Stuffed & Wrapped Pork Tenderloin fondant potato, celeriac purée, braised red cabbage, creamed leeks	17
Lamb Breast Rendang charred brassicas, fragrant rice	18

desserts

Affogato- vanilla ice-cream, double espresso	6
Sticky Toffee Pudding, Old Dairy IPA butterscotch sauce, ice-cream	7
Rhubarb & Vanilla Cheesecake poached rhubarb, baby mint	7.50
C NOTE Chocolate Sundae cherry compote, Chantilly, chocolate ice-cream	7.50
Cheese Platter	solo 8.50 sharing 15.50