

SET MENU (SEPTEMBER 2024)

TO START

Butternut Squash Velouté (VE)

Toasted chestnut, sage

Chicken Leg Terrine

Sweetcorn, crispy pancetta, pickled onion

Poached Skate Wing Salad

Crème fraiche, cucumber, sourdough

TO FOLLOW

Confit Duck Leg

Pak choi, golden raisin, pearl barley risotto

Pan Roasted Seabass

Caper butter, samphire, potato terrine

Salt Baked Celeriac (VE)

Hazelnut crumble, kale, smoked plum

TO FINISH

Baked Vanilla Cheesecake

Poached pears, cinnamon ice cream

Blackberry Mousse

Meringue, yoghurt sorbet

Coconut Rice Pudding (VE)

Rum poached pineapple, mint cress

2 COURSES - £35

3 COURSES - £40

Available Monday to Thursday

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details.