

SET MENU (MAY 2024)

TO START

Pea velouté

Balsamic pearls, cured egg yolk

Crab croquettes

Watercress emulsion, bitter leaf salad

Ham hock terrine

Celeriac remoulade, pickled walnut

TO FOLLOW

Highbury chicken breast

Chargrilled asparagus, potato fondant

Pan roasted cod loin

Pea risotto, red pepper purée

Chlorophyll gnocchi

Toasted hazelnut, madeira cream sauce

TO FINISH

Banana parfait

White chocolate sponge, peanut brittle

Dark chocolate tart

Raspberry, mint

Mango cheesecake

Chilli salsa, coconut sorbet

2 COURSES - £35

3 COURSES - £40

Available Monday to Wednesday

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.

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.