

SET MENU (JANUARY 2025)

TO START

Citrus Cured Salmon

Dill emulsion, sourdough, buttermilk

Leek & Potato Soup

Brighton blue, chive oil

Rabbit Leg Terrine

Sprout leaves, pickled pear

TO FOLLOW

Pork Belly

Apple gel, chive mash, cider jus

Pan Fried Sea Bream

Potato risotto, broccoli puree, saffron sauce

Spiced Cauliflower Steak (V)

Caper & golden raisin puree, shallot crisps,

TO FINISH

Blood Orange Parfait

Caramelised white chocolate, Cointreau sorbet

Warm Apple Crumble

Brandy crème anglais

Chocolate Bombe

Honeycomb, hot chocolate sauce

2 COURSES - £30

3 COURSES - £35

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.