

SET MENU (JUNE 2024)

TO START

Asparagus

Egg yolk puree, frisee, balsamic

Mackerel Tartare

Pickled cucumber, horseradish cream

Chicken Leg Terrine

Basil emulsion, crispy skin, sourdough

TO FOLLOW

Porchetta

Parsley mash, charred tenderstem, hazelnut & apple jus

Pan Fried Salmon

Crushed new potatoes, samphire, caper beurre blanc

Chargrilled Napa Cabbage

Confit violet potatoes, coconut yoghurt, avocado

TO FINISH

Peach Fool

Poached peaches, macadamia crumble, vanilla Chantilly

Egg Custard Tart

Strawberries, lemon balm, clotted cream ice cream

70% Dark Chocolate Mousse

White chocolate soil, blood orange sorbet

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.

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.