

Fixed Price Menu

Lunch

Thursday - Sunday

2 Course 27

3 Course 34



Dinner

Wednesday - Friday

2 Course 30

3 Course 38

Starters

Curried Sweet Potato Velouté
Onion Bhaji | Yoghurt

D G V

Citrus Cured Sea Trout
Crème Fraiche | Beetroot | Dill

D

Crispy Pig's Cheek
Chilli | Fennel | Apple Calvados

G

Mains

Sea Bream
Clams | Bok Choi | Citrus Pearls | Lemon Grass Sauce

BBQ Lamb Neck Fillets
Aubergine | Smoked Hay Crème Fraiche | Dukkah | Pomegranate

D N

Sweet Potato & Ricotta Raviolo
Baby Leeks | Stilton Espuma | Chargrilled Sweet Potato | Parsley Oil

D G V

6

Sides

Triple Cooked Chips | Truffle Mayo | Parmesan

D V

Caesar Salad | Crispy Anchovies | Parmesan

D G V

Mash | Lovage Oil

D V

Chilli Roasted Tenderstem Broccoli

V

Jersey Royal Potatoes | Black Garlic Emulsion

V

Desserts

All Chocolate Profiterole
Red Current | Elderflower | Sichuan Peppercorns | Hazelnuts

D G N V

Lemon Meringue Tart
Basil Curd | Strawberry & Yuzu Ice Cream

D G V

Selection of Three World Cheeses
Chutney | Biscuits

D G N

please inform your server of any dietary requirements | Vegan Menu available on request
a discretionary 12.5% service charge will be added to your bill - thank you

D contains dairy

G contains gluten

N contains nuts

V vegetarian