

SET MENU

*Three Courses £45**

STARTERS

Cured Loch Duart Salmon
Avocado, Seaweed, Elderflower

Watercress Velouté
English Asparagus, Quail's Egg, Spring Truffle

Pressing of Black Leg Chicken
Pickled Spring Vegetables, Toasted Brioche

MAINS

Devon Lamb `En Croute`
Artichoke, Broad Bean, Tomato, Mint

Cornish Cod
Clams, Mussels, Sea Herbs

Semolina Gnocchi
Sprouting Broccoli, Gem Lettuce, Almond

DESSERTS

Strawberry And Rhubarb
Consommé, Almond Sponge, Rhubarb Sorbet

Exotic Fruits
Coconut Mousse, Passion Fruit and Mango Compote, Kaffir Lime Meringue

Selection of Artisan British Cheeses
Served from our Trolley with Traditional Accompaniments (*£9.50 supplement*)

OPTIONAL SIDES - £5 each

All sides are Vegetarian

Buttered Spinach
Honey Roasted Parsnips
Green Beans, Shallots, Toasted Sunflower Seeds
Jospier Roasted Celeriac, Truffle, Parmesan
Mixed Leaf, Soft Herb Salad
Mashed Potatoes
Chips

SOMMELIER'S WINE CHOICE

Chardonnay, Kumeu River Estate,
Auckland 2016
£18 125ml

"Abra Ka Dabra" (CS/CF), Christian Tschida
Neusiedlersee MAG 2017
£19 125ml

** Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm & 9.30pm - 10.30pm*

Food Allergies and Intolerances: Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.