

SET MENU

2-courses £24, 3-courses £28,

3-courses including a glass of Champagne £32

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

STARTERS

Chilled Pea, Lettuce & Coconut Velouté

Summer Vegetable Ravioli, Goats Curd

Ham Hock Terrine

Young Leeks, Hazelnut, Smoked Mayonnaise

Cured Loch Duart Salmon

Charentais Melon, Green Bean, Truffle

MAINS

Guinea Fowl Breast

Sweetcorn, Broad Bean, Girolles

Cornish Gurnard

Braised Fennel, Mussel & Saffron Velouté

Baked Potato Gnocchi

Courgette & Basil, Ossau Iraty, Tapenade

SIDES

Spinach – Buttered, Steamed or Creamed £5

Sprouting Broccoli, Pine Nuts, Lemon £5

Heritage Tomato Salad, Rice Vinegar £6

Pomme Purée £6

Minted Linzer Potatoes £6

DESSERTS

Blueberry, Lemon & Thyme Tartlet

Lemon Sorbet

Basil Compressed Melon

Midori Granite, Yoghurt, Lime Meringue

Selection of Artisanal Cheeses

Served from our Trolley with Traditional Accompaniments

(£9.50 supplement)

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.