

## SET MENU

TWO COURSES £24\*  
THREE COURSES £28\*

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*and a glass of Champagne £32*

### STARTERS

London Smoked Salmon Tartare, Heritage Beetroot and Watercress Salad, Sour Cream  
Confit Ham Hock Croquet, Poached Egg, Winter Leaf Salad, Pea and Mint Purée  
Roasted Squash and Wild Rice, Blackberry and Red Vein Sorrel

### MAINS

Red Mullet Fillet, Cannellini Beans Ragu, Shaved Fennel, Radish and Dill Salad  
Braised Short Beef Rib, Celeriac Puree, Pickled Baby Onions, Turnip  
Sautéed Mushroom on Sourdough Toast, Grilled Broccoli, Beetroot Toasted Quinoa

### DESSERTS

Praline and Cocoa Floating Island, Caramel Crisp  
Mandarin Parfait, Macadamia Nut Crumble, Passion Fruit Tuile  
Selection of Ice Cream and Sorbet

Selection of Artisanal Cheeses  
*Served with Fruit Chutney, Celery and Crackers - £4 supplement*

### OPTIONAL SIDES - £5 each

Buttered Spinach  
Cauliflower Cheese  
Tenderstem Broccoli, English Sobrasada  
New Potatoes, Mint Butter  
Thin Fries, Cornish Yarg and Black Pepper  
Chopped Kale and Walnut Salad

### SOMMELIER'S WINE CHOICE

Gribble Bridge, Biddenden, Kent, England, 2015  
*Ortega*  
£9 (125ml) / £12.50 (175ml)  
Southern Hills, Wente, San Francisco Bay, USA, 2014  
*Cabernet Sauvignon*  
£9 (125ml) / £12.50 (175 ml)

*\* Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm & 9.30pm - 11pm*

**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.