

SET MENU

TWO COURSES £24*
THREE COURSES £28*

THREE COURSES
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.