

SET MENU

TWO COURSES £24*
THREE COURSES £28*

THREE COURSES
with Amuse Bouche and a glass of Champagne £32

STARTERS

Smoked Salmon Mousse, Watercress Shallot Salad, Rye Crisp
Scotch Duck Egg, Piccalili, Crisp Ham
Cheddar and Pickled Walnut Tart, Apple and Winter Leaf Salad
Gem Wedge "Caesar Salad", Salted Anchovies, Parmesan Emulsion, Soft-boiled Hen's Egg
Leek and Potato Soup, Crème Fraîche, Chives

MAINS

Roast Sea Bream, Creamed Potato, Warm Potted Brown Shrimp, Samphire
Welsh Rarebit-glazed Haddock, Swede Fondant, Roasted Beetroot
Slow-cooked Pork Belly, Apple Sauce, Chamomile-buttered Cabbage, Juniper Jus
Winter Vegetable Shepherd's Pie, Seasonal Greens
Superfood Salad
Served with your choice of: Grilled Avocado, Roast Salmon or Grilled Chicken Breast

DESSERTS

Pink Grapefruit, Chestnut and Praline Tartlet, Grapefruit Gastrique Sauce, Grapefruit Sorbet
Sweet and Sour Vanilla Poached Pumpkin, Monsoon Malabar Coffee Cremeux, Pumpkin Seed
Crumble Ice Cream, Coffee Meringue
Chocolate Sponge, Mandarin Gel, Cocoa Crunch, Almond Cream
Selection of Artisanal Cheeses
Served with Fruit Chutney, Celery and Crackers - £4 supplement

OPTIONAL SIDES - £5 each

Garlic Creamed Spinach
Cauliflower Cheese
French Beans, Shallot Butter
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, Wentz, 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.