

SET MENU

TWO COURSES £24*
THREE COURSES £28*

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*with a glass of Champagne £32**

STARTERS

Cured Loch Duart Salmon, Lemongrass, Sea Herbs, Nori Emulsion
Grilled Calcot Onions, Radicchio, Goat's Curd, Hazelnut, Blood Orange
Winter Greens Velouté, Fregola, Winter Truffle

MAINS

Fillet of Cornish Cod, Cauliflower, Taramasalata, Curry, Capers, Raisin
Norfolk Quail, Turnip, Chestnut, Walnut, Spiced Jus
Flame Baked Celeriac, Toasted Barley, Sprouting Broccoli, Celeriac Juice

DESSERTS

Guanaja Chocolate Crèmeux, Laphroaig 10 Year Old Whisky, Maple Syrup, Chocolate Sorbet
Hazelnut and Citrus Tartlet, Yuzu Jam, Kaffir Lime Leaf Sorbet
Selection of Ice Cream, Sorbet with Tuile
Selection of Artisanal Cheeses
Fruit Chutney, Celery, Crackers (£8 supplement)

OPTIONAL SIDES - £5 each

All sides are Vegetarian

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

SOMMELIER'S WINE CHOICE

Pinot Blanc-Auxerrois, 2014
Domaine Josmayer, Alsace, Magnum 1.5L
£16 (125ml)

Bourgogne Rouge, 2015
Fanny Sabre, Burgundy, Magnum 1.5L
£18 (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.