

SET MENU

TWO COURSES £24*
THREE COURSES £28*

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with a glass of Champagne £32

STARTERS

Alpine Ham with Poached William Pear and Mozzarella Salad
Tuna Tartare with Pomegranate and Radicchio Salad
Pumpkin Soup with Chestnut and Truffle Oil (*V*)

MAINS

Lemon Sole with Rosemary Lentils, Bruxelles Sprouts and Rosemary
Cacciatora Style Shoulder of Veal with Soft Polenta and Wild Mushroom
Beetroot Risotto with Gorgonzola and Mascarpone (*V*)

DESSERTS

12 Years Old Abuelo Rum Baba with Cinnamon Chantilly, Caramelised Pear and Sorbet (*V*)
Pistachio Financier with Pistachio Semifreddo and Cocoa Nib Sorbet
Selection of Ice Cream and Sorbet with Tuile
Selection of Artisanal Cheeses
Served with Fruit Chutney, Celery and Crackers (£4 supplement)

OPTIONAL SIDES - £5 each

All sides are Vegetarian

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

SOMMELIER'S WINE CHOICE

Pinot Blanc-Auxerrois, Domaine Josmayer
Alsace (Magnum 1.5L)
£14 (125ml)
Bourgogne Rouge, Fanny Sabre
Côte de Beaune (Magnum 1.5L)
£15 (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.