

SET MENU

TWO COURSES £24*
THREE COURSES £28*

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with a glass of Champagne £32

STARTERS

Gratinated and Stuffed Courgette Flowers with Ricotta Cheese and Oregano (V)

Roasted Mediterranean Octopus, Nduja and Amalfi Lemon

Baby Gem and Avocado Caesar Salad with Anchovies,
Parmesan Shavings and Caesar Dressing

MAINS

Steamed South Coast Lemon Sole, Datterino Tomato and Panzanella Salad

Oven Roasted Shoulder of Spring Welsh Lamb with Glazed Baby Carrots and Mustard Sauce

Wild Mushroom Risotto scented with Truffle Oil (V)

DESSERTS

Pistachio and Rose Semifreddo with Honeycomb, Rose Water Sorbet and Cherry Texture (V)

Strawberry, Poppy and Coconut Eton Mess (V)

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

Buttered Spinach

Cauliflower Cheese

Tenderstem Broccoli in Garlic Butter

New Potatoes with Mint Butter

Thin Fries, Cornish Yarg and Black Pepper

Tomato, Basil and Mozzarella

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.