

SET MENU

STARTER

Tomato Gazpacho

Bocconcini, Datterino Tomatoes, Basil Oil

Sucrine Salad

Red Quinoa, Poached Trout, Seeds, Avocado

Glazed Chicken Wings

Watercress Purée, Celeriac Remoulade, Mustard Lettuce

MAIN COURSE

Slow Cooked Pork Belly

Kohlrabi, Pickled Apples, Apple Cider Sauce

Cod Cheeks

Taramasalata, Leek Hearts, Kale, Roasted Chicken Jus

Roasted Hispi Cabbage

Crispy Jerusalem Artichokes, Pickled Girolles, Crispy Panko

DESSERT

Vanilla & Peach Millefeuille

Puff Pastry, Vanilla Cream, Provençal Peach

Black Forest Baked Alaska

Kent Cherries, Cocoa, Meringue

Selection of Seasonal Selected Cheeses curated by La Fromagerie

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

£9 supplement

2 courses £39 3 courses £45

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.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.