



■ STARTERS ■

Chicken Roll
baby gem, celery, yeast

Smoked Salmon Tartare
oyster, cucumber, horseradish

Jerusalem Artichoke Veloute
egg yolk, sour dough

■ MAIN COURSES ■

Lamb
aubergine, yogurt, onions

Linguine
parsley root, parmesan

Lemon Sole
Yellow leg Chanterelle, tarragon

Beef Short Rib (£5.00 supplement)
fermented celeriac, calcot onions, sweet and sour

■ DESSERTS ■

Sticky Toffee Pudding
caramel, popcorn

Rhubarb
cream tea, vanilla

Selection of Artisan Cheeses (£5.00 supplement)
2 Courses £28.00
3 Courses £35.00

*Valid until 7.00pm. Max of 6 guests per table. Kindly advise us should you have any food allergies or dietary requirements.
Please note that a discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT at the prevailing rate. Please note this is a sample menu which is subject to change due to seasonality and produce availability.*