

RESTAURANT SET MENU

Olives * (ve), £5 Artisan Bread & Oil • ☐ (v), £4

STARTER

Chilled Gazpacho Soup • ☐ (v)

Tempura Vegetable | Garlic Croutons | Artisan Bread Roll

Salmon Mosaic •

Horseradish Mousse | Beetroot | Dill Tuile | Chia Bread

Smoked Chicken & Asparagus Terrine •

Sweet Pea Purée | Radish | Micro Herbs | Basil Oil | Brioche

Shredded Duck Salad *

Rainbow Slaw | Cherry Tomato | Orange Segment | Radish | Pomegranate Dressing

Honey & Black Pepper Compressed Watermelon (v) *

Whipped Feta Cheese | Cucumber Pearls | Citrus Oil | Lemon Balm

MAIN

Herb-Crusted Pork Tenderloin Medallions *

Pommes Purée | Baby Gem | Wild Mushroom | Sauce Poivrade

Corn-Fed Chicken Breast *

Fondant Potato | Carrot Purée | Purple Sprouting Broccoli | Thyme Jus

Red Snapper *

Ratte Potatoes | Lemon Gel | Hispi Cabbage | Anchovy & Capers Tapenade

Miso Glazed Aubergine Steak * ☐ (v)

Sweet Potato Purée | Wild Mushroom | Pak Choi | Roast Garlic & Butter Beans Sauce

Asparagus & Broad Beans Risotto * ☐ (v)

Soft Poached Egg | Parsley | Sea Salt Roasted Walnut | Parmesan | Rocket

8oz Sirloin Steak • (+£5 supplement)

Garlic & Herb-Stuffed Mushroom | Confit Cherry Vine Tomato | Triple Cooked Chips

SAUCE

Peppercorn Sauce *, £3

Blue Cheese | Mustard Cream *, £3

Beef Gravy *, £3

Garlic Butter * (v), £3

SIDES

French Fries • (ve), £5

Mashed Potato * (v), £5

House Salad * ☐ (v), £5

Bacon Mac & Cheese, £7

Sweet Potato Fries • (ve), £7

Mixed Vegetables * ☐ (v), £5

Fine Beans & Parmesan *, £6

Tomato & Mozzarella * (v), £6

DESSERT

Lemon & Basil Parfait • (v)

Pink Grapefruit Gel | Blueberry Compôte | Sable Biscuits

Raspberry Crème Brûlée • (v)

Vanilla Butter Biscuits

Dark Chocolate & Peanut Marquise •

Raspberry | Muscovado Ice Cream

Baked Passion Fruit Tart (v)

Blackberry Gel | Blood Orange Sorbet

Three British Artisan Cheeses (v) • (+£7.50 supplement)

Chutney | Quince Jelly | Pressed Celery | Grapes | Artisan Biscuits | Ask for today's selection

Two Courses, £37.00 | Three Courses, £45.00

* – Gluten Free | (v) – Vegetarian | (ve) – Vegan | • – Gluten Free optional | ☐ – Vegan optional

Menu price is per person. All dishes freshly prepared, allow 20 minutes per course at busy times.

We cannot guarantee the total absence of allergens. A 10% service charge will be added to your bill.

Two course includes a Main and Starter or Dessert. Three course includes a Starter, a Main and a Dessert.



DRINKS

