



Starter

Chicken, avocado, apricot, pistachio and baby gem salad

Salmon tartare, pickled cucumber, crème fraîche

Quinoa, rocket, grilled vegetables, Rosary goat's cheese, basil dressing

Main course

Black leg chicken, peas, girolles and smoked bacon

Fillet of sea bass, orange butter, fennel, rocket

Roasted tomato risotto, basil oil, parmesan crisp

Dessert

Lemon posset, raspberries, sesame and poppy seed biscuit

Orange, pomegranate, almond, rose flower water with mascarpone sorbet

British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£35 per person



Amuse Bouche

Starter

Soused mackerel, pickled vegetables, horseradish cream

Cured beef, artichoke, rocket, sun blushed tomatoes, parmesan

Plum tomato tart, baked goats cheese, pesto, truffle oil

Main course

Rack of lamb, crushed potatoes, baby vegetables, herb broth

Fillet of cod, braised peas, spring onions, air dried ham, mint

Artichoke, leek and taleggio Wellington

Dessert

Eton mess

Chocolate fondant, salted caramel ice cream, peanut brittle

British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£45 per person

An optional service charge of 12.5% will be added to your bill. Prices are inclusive of VAT

Allergies - Please inform us of any intolerances with food products, our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes but we will endeavor to provide as much information as possible for you to make an informed choice.



Amuse Bouche

Starter

Chicken livers, bacon, pea and mint

Dressed Dorset crab, avocado, pink grapefruit

Crispy Burford brown egg, green beans, mixed leaf, red onion, caper dressing

Main course

Lemon sole fillets, samphire, brown shrimp butter

Fillet of beef, mushroom and shallot crust, sautéed greens, fondant potato

Globe artichoke, new potatoes, baby leek, poached egg, hollandaise sauce

Dessert

Lemon posset, raspberries, sesame and poppy seed biscuit

Chocolate fondant, salted caramel ice cream, peanut brittle

Orange, pomegranate, almond, rose flower water with mascarpone sorbet

British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£55 per person