

SET MENU

2 COURSE £19.00 – 3 COURSE £25.00
3 COURSES WITH COFFEE OR TEA AND WATER £29.00
3 COURSE WITH A HALF BOTTLE OF WINE AND WATER £36.00

ENGLISH BURRATA
Roasted onion squash, sage, toasted pumpkin seeds

OF

HAGGIS SCOTCH EGG Bramley Apple and Whiskey Sauce

OR

GRILLED RADICCHIO
Raisins, Salted Walnuts, Baked Goats Cheese

- ◆ -

Barbary Duck

Salt baked turnips, Puffed spelt, shallots braised, in duck dripping

OR

THREE GRAIN RISOTTO
Buckwheat, Quinoa, Pearl Barley, Mushroom Broth, Charred Leeks

OR

CHALK STREAM TROUT
Soft Shell Crab, Roasted Kohlrabi, Crab Sauce

· ·

Yorkshire Rhubarb Buttermilk, Rhubarb Sorbet, Shortbread

OR

Lemon Meringue Pie
Lemon Ice Cream

OR

BRITISH ARTISAN CHEESE Tomato Chutney, Malt Loaf

WINE

Paul Mas Valmont Blanc 2015 | Languedoc | France Montepulciano 2015 | Abruzzo, Italy

Available for reservations of max. 6 guests. Monday to Saturday from 12noon until 10pm.

For dietary requirements and food allergies, please ask one of our team members for assistance. All prices are inclusive of VAT, a discretionary service charge of 12.5% will be added to your bill.