

SET MENU (APRIL 2025)

TO START

Carrot Soup (VE/GF)

Carrot crisps, chive oil, vegan parmesan

Seafood Croquette (GF)

Dill mayonnaise, frisee leaves, lemon gel

Guinea Fowl Terrine

Pickled radish, endive, sourdough

TO FOLLOW

Slow Braised Beef Cheek (GF)

Parsnip, tarragon mash, tender stem, red wine jus

Soy & Maple Glazed Cabbage (VE/GF)

Confit potato, coconut yoghurt, pomegranate

Seared Sea Trout (GF)

Pea risotto, pickled fennel, olive dust

TO FINISH

Passion Fruit Panna Cotta (V)

Cinnamon shortbread, passion fruit sauce, lemon balm

Eton Mess (V/GF)

Macerated strawberries, meringue, Chantilly cream

Chocolate Fondant (V)

Caramel fudge sauce, vanilla ice cream, raspberries

2 COURSES - £30

3 COURSES - £35

Available Monday to Thursday

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details.