

SET MENU (FEBRUARY 2025)

TO START

Roasted Celeriac Soup

Pickled hazelnut, crispy parmesan

Braised Pig Cheek

Crackling crumb, celeriac remoulade, apple salad

Cod Bon Bons

Roasted baby gem, dill mayonnaise

TO FOLLOW

Breast of Corn-Fed Chicken

Fondant potato, roasted cauliflower, madeira jus

Artichoke Gnocchi (V)

Confit Jerusalem artichoke, kale, truffle sauce

Fillet of Salmon

Dill crushed potatoes, braised leeks, citrus cream

TO FINISH

Vanilla Panna Cotta

Poached rhubarb, white chocolate soil, red vein sorrel cress

Bread & Butter Pudding

Caramelised banana, whiskey custard

Pineapple Carpaccio

Coconut sorbet, chilli salsa

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.