

SET MENU (MARCH 2025)

TO START

Leek & Potato Soup (VE/GF)

Wild mushrooms, garlic, chive oil

Chicken Leg Terrine

Tarragon emulsion, apricot, micro watercress

Torched Mackerel

Crispy mussels, avruga caviar, pickled fennel

TO FOLLOW

Roasted Pollock

Seafood broth, barley, dill

Salt Baked Celeriac (VE/GF)

Mushrooms, roasted hazelnuts, truffle sauce

Guinea Fowl Kiev

Carrots, chive mash, kale

TO FINISH

Rhubarb & Apple Crumble (VE/GF)

Oats, maple, custard

Lemon Tart (VE)

Raspberry sorbet, raspberry sauce, raspberry dust

Lime & Blueberry Cheesecake

Yoghurt ice cream, blueberry compote, honeycomb

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.