

THE MENU

STARTERS

Wye valley asparagus, poached egg, hollandaise sauce (V)*

Wild rabbit terrine with spinach puree, pickles, grilled focaccia

London cure smoked salmon, citrus yoghurt, edamame, radish, pickled courgette, croutons

Pea and mint soup, coconut yoghurt, crisp shallots (VG)

Fresh burrata with rocket pesto, tomato & toasted almonds (V)

MAIN

Roast supreme of chicken, tarragon crushed potatoes, steamed greens, wild mushroom sauce

Cod, salmon and smoked haddock fishcake, pea puree, buttered spinach, peas

Braised blade of beef, creamy mash, sprouting broccoli, red wine jus

Sauteed King prawns with chorizo, new potatoes, spring onion, gremolata and garlic croutons*

Potato gnocchi, spring vegetables, rocket pesto, cashew nuts and pea shoots (VG)

SIDE DISHES

Truffle, rosemary and Parmesan fries 5.50

Kale and spinach Caesar salad 5.50

THE MENU

DESSERTS

Dark chocolate tart, salted butter caramel, raspberry (V)

Pannacotta with rhubarb and pistachio

Chilled rice pudding with berry compote and toasted coconut chips (V/G)

Chefs' selection of 3 British artisan cheeses, spiced apple chutney, celery, quince jelly and artisan crackers *

Lincolnshire poacher – a hard unpasteurised Cheddar style cow's milk cheese with meaty, brothy, umami notes up front giving way to a fruity sweetness on the finish

Bath soft Cheese- a full flavoured organic creamy brie style cheese made to an original 19th Century recipe, a mild mushroom flavour with a citrus hint

Brighton Blue - A mild, semi-soft cheese with a mellow blue flavour. It has a slightly salty finish with a delicious melt in the mouth texture

PORT & DESSERT WINE

Kopke Fine Tawny Port	9.95
From the world's oldest Port House, aromas of ripe & honeyed fruit with notes of vanilla and spice	100ml
Chateau Petit Vedrenes 2017	12.95
Sauternes – Tropical, ripe & Luscious	100ml

TWO COURSES
30.00

THREE COURSES
40.00

*£3.50 surcharge applies

If you have a food allergy or intolerance, please ask a member of our team for information.

A discretionary service charge of 12.5% will be added to your final bill. We are cashless restaurant.

All major credit cards accepted.

Please note that all restaurant bookings have a minimum spend of £35 per person