

MENU

Pumpkin velouté, chestnut, ginger foam (v)

Buffalo mozzarella, pear, truffle honey

Confit duck and prunes terrine, apple chutney

Seafood ravioli, lobster bisque

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Gnocchi à la Provençale, Parmesan (v)

Kentish lamb fillets, courgette, pomme purée, garlic and rosemary
jus

Pavé of salmon, crispy polenta, aubergine purée, tomato dressing

Potato ravioli, mushrooms, shaved truffle, Parmesan (v)

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Yoghurt pannacotta, figs, honey, sorbet

Plum Bakewell tart, milk ice cream

Farmhouse cheeses from the trolley
5.50 supplement

3 courses for £30

A La Carte Menu available on request

**PLEASE SPEAK TO A MEMBER OF STAFF BEFORE ORDERING
IF YOU HAVE ANY ALLERGIES OR INTOLERANCES**

Menus are subject to change due to seasonality and produce availability

A discretionary 12.5% service charge will be added to your bill.

All prices include VAT.