

## Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche – Onion and celeriac velouté 142kcal /v  
Starter

Roasted cauliflower, sundried tomato, butter emulsion /v 727kcal

Duck ravioli, Madeira consommé, en croute 705kcal

Seabass ceviche, orange dressing, fromage blanc

Dorset crab, mango, wasabi avocado 229kcal /15 supplement

## Main

Saffron risotto, caramelised endive / v /vg on request

Aylesbury duck breast, red cabbage, celeriac purée, Banyuls sauce 1026kcal

Salmon, braised butter beans, onion velouté 625kcal

Beef Tournedos, pomme purée, sauce Périgourdine 1099kcal /15 supplement

Sides 6.95 each / v / vg on request

Mange-tout 197kcal

Broccoli 237kcal

Cornish new potatoes 288 kcal

Endive and pear salad 158kcal

## Dessert

Chocolate délice, mint sorbet 914kcal / v

Rhubarb, rhubarb, rhubarb 236kcal /v

Stem ginger cake, brandy ice cream / v

Farmhouse cheese 754 kcal /15 supplement

3 courses 45.00 with a complimentary glass of Sparkling Wine 125ml

V- suitable for vegetarian requirements / VG -suitable for vegan requirements Adults need around 2000 kcal a day

A discretionary 13.5% service charge will be added to your bill. All prices include VAT

Kindly note that a £2.00 cover charge per person will apply.

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes.

Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies.

Available - Lunch Monday to Sunday & Dinner Monday to Sunday 6pm to 7pm (excluding Friday & Saturday).