

Chef's Menu

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

Confit duck croquettes, Champagne velouté, sauce gribiche 1940kcal

Burrata, pear, truffle honey /v 554kcal

Beetroot tartare, goat curd 344kcal /v /vg on request

Poached lobster, mango, wasabi avocado 229kcal /15 supplement

Main

Jerusalem artichoke risotto, thyme, Parmesan, truffle 1260kcal / v /vg on request

Beef Medallion, pomme purée, sauce Périgourdine 1130kcal /15 supplement

Salmon, celery velouté, compressed apple 767kcal

Rump lamb, pomme rosti, rosemary jus 1129kcal

Sides 6.95 each / v / vg on request

Mange-tout 197kcal

Broccoli 237kcal

Cornish new potatoes 288 kcal

Endive and pear salad 158kcal

Dessert

Lemon posset, Granny Smith, granola 858kcal / v

Chocolate délice, mint sorbet 914kcal / v

Apple & rhubarb crumble, vanilla ice cream 669kcal / v

Farmhouse cheese 754 kcal /15 supplement

3 courses 50.00 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 (excluding Saturday).