

Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche – Pea velouté 57kcal/v

Starter

Seafood raviolo, lobster bisque 1014kcal

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

Chicken parfait, apple chutney, toasted sourdough 1022kcal

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

Main

Jerusalem artichoke risotto, Parmesan 1248kcal /v /vg on request

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

Salmon, celery velouté, compressed apple 767kcal

Roasted Chicken, wild mushroom, vin jaune sauce

Sides 6.95 each / v / vg on request

Mangetout 197kcal

Broccoli 200kcal

Cornish new potatoes 288kcal

Creamed greens 141kcal

Dessert

Chocolate délice, mint sorbet 914kcal / v

Strawberry bavarois, Gariguet strawberry, sorbet 486kcal /v

Lemon tart, blood orange sorbet 433kcal /v

Farmhouse cheese 754kcal /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 (excluding Saturday).