

Chef's Menu

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

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

Asparagus, truffle dressing, egg yolk, Parmesan 785kcal / v /vg on request

Cured beef, mooli, tzatziki, Harissa 405kcal

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 893kcal

Sides 6.95 each / v / vg on request

Mangetout 197kcal Creamed spring greens 141kcal Broccoli 200kcal

Cornish new potatoes 288kcal Pomme purée 746kcal / 5 supplement

Endive and pear salad 158kcal

Dessert

Chocolate delice, mint sorbet 914kcal / v

Lemon posset, Granny Smith, granola 858kcal / v

Strawberry bavarois, Gariguetto strawberry, sorbet 486kcal /v

Farmhouse cheese 754kcal /15 supplement

3 courses 45.00 with a complimentary Bellini Cocktail

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).