

Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche – Jerusalem artichoke velouté 37kcal/v

Starter

Cured beef, mooli, tzatziki, Harissa 405kcal

Beetroot tartare, stracciatella, prunes D'Agen /v /vg on request

Sea bass ceviche, fromage blanc, cucumber, elderflower dressing 589kcal

Dorset crab, mango, wasabi avocado 229kcal / 20 supplement

Main

Pea risotto, artichoke crisp, Parmesan 1248kcal /v /vg on request

Beef medallion, pomme purée, sauce Périgourdine 2473kcal / 20 supplement

Salmon, celery velouté, compressed apple 767kcal

Roasted chicken, wild mushroom, vin jaune sauce 1144kcal

Sides 6.95 each / v / vg on request

Pomme puree 745kcal /5 supplement Broccoli 237kcal

Cornish new potatoes 288 kcal Endive and pear salad 158kcal

Dessert

Chocolate délice, mint sorbet 914kcal / v

Strawberry bavarois, Gariguetta strawberry, sorbet 486kcal / v

Lemon posset, Granny Smith, granola 858kcal / v

Farmhouse cheese 754 kcal / 20 supplement

3 courses 50.00 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).