

Chef's Menu

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

Starter

Beetroot tartare, stracciatella, prunes D'Agen 142kcal /v /vg on request

Cured beef, mooli, tzatziki, Harissa 405kcal

Seafood raviolo, lobster bisque 1014kcal

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

Main

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

Milk fed lamb shoulder, pomme rosti, rosemary jus 1197kcal / for two to share

Cod, white asparagus, morels, veloute 861kcal

Roasted Chicken, wild mushroom, vin jaune sauce 893kcal

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

Lime coconut bavaois 738kcal / v

Vanilla brulee, blood orange sorbet 839 kcal / v

Farmhouse cheese from trolley 517kcal / 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 - Dinner Monday to Sunday (excluding Saturday).