

Chef's Menu

Bread 434kcal & Butter 372kcal Amuse Bouche – Gazpacho 74kcal

Starter

Caramelised onion & tomato tart, goat cheese 1069kcal

Salmon ballotine, fromage blanc, cucumber 663kcal

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

Seafood raviolo, lobster bisque 1014kcal

Main

Wild mushroom risotto, rosemary, summer truffle 1193kcal /v /vg on request

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

Salmon, courgette, orange, elderflower velouté

Iron steak, green peppercorn sauce 853kcal

Sides 6.95 each / v / vg on request

Broccoli 200kcal

Pomme puree 745kcal /5 supplement

Cornish new potatoes 359kcal

Endive and pear salad 158kcal

Dessert

Strawberry, meringue, sorbet

Raspberry mille-feuille mascarpone, raspberry sorbet 563kcal / v

Chocolate délice, cherry sorbet 751kcal / v

Farmhouse cheese 754 kcal / 20 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