

SET MENU

Appetisers

Grilled English Asparagus (V)

Crispy Clarence Court hen's egg, mint Hollandaise sauce

Ceviche of Yellowtail Hamachi

Citrus, soy, watermelon radish

Ravioli of Gressingham Duck

Butternut squash, chilli, almond milk foam

Sauteed Fresh Morel Mushrooms (Vg)

Peas, baby onions, dandelion, truffle vinaigrette

Cauliflower Soup (V)

Mild curry spices

Main Courses

Slow Cooked Short Rib of Beef (£5 supplement)

Mashed potatoes, baby spinach, Rainbow carrots, lemon thyme sauce

Pan Seared Atlantic Cod

New potatoes, baby gem, runner beans and tomato, chive butter sauce

Lemon Preserved Free Range Chicken

Grilled English asparagus, herb and pine nut cous cous, olive sauce

Salt Baked Celeriac (Vg)

Boulangere potato, Shimeji mushrooms, black truffle, pickled kohlrabi

Risotto of Spring Vegetables (V)

Herb oil

Desserts

Valrhona Chocolate Fondant

Mint ice cream

Warm Fine Apple Tart

Crème Fraîche ice cream

Baked Alaska

Vanilla and blood orange, warm Grand Marnier sauce

Passion and Mango Opera (Vg)

Lime yoghurt sorbet

Selection of British Cheeses (£5 supplement)

Apple chutney, quince paste and lavash crisp bread

£49

Including a glass of Champagne

If you require further information on food allergens, please ask one of our team members.
All prices are inclusive of VAT. A discretionary 12.5% service charge will be added to your bill.