

SET MENU

Appetisers

Salad of Burrata (V)

Black figs, truffle honey, endive and mizuna leaf

Ceviche of Yellowtail Hamachi

Citrus, soy, watermelon radish

A Pressing of Free Range Chicken and Tarragon

Baby leeks vinaigrette

Sauteed Fresh Girolle Mushrooms (Vg)

Broad beans, baby onions, dandelion

Chilled Gazpacho (V)

Heritage tomato, piquillo peppers and basil

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 tenderstem broccoli, herb and pine nut cous cous, olive sauce

White Asparagus (Vg)

English peas, chestnut mushrooms, baby onion, mustard hollandaise

Risotto of Summer Vegetables (V)

Herb oil

Desserts

Baked Valrhona Chocolate Fondant

Strawberry Ice Cream

Greek Yoghurt Mousse

White chocolate, sable biscuit, black cherry sorbet

Exotic Fruit Eton Mess

Coconut ice cream

Peach and Almond Bakewell (Vg)

Yellow peach 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.