

SET MENU

3 courses for £26.0 per person
with a complimentary glass of house wine on arrival

| STARTERS |

Farmhouse terrine
apple chutney & soda bread

Roast red pepper gazpacho (v)
whipped ricotta & oregano

Heritage beetroot (v)
Ragstone goat's cheese & Navel oranges

| MAINS |

Hake
English asparagus, borlotti beans & lovage salsa verde

Confit duck Lyonnaise salad
Toulouse sausage, black pudding & tapenade

Roast broccoli fregola (v)
charred onions, rocket & pesto

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Amalfi lemon tart
toasted meringue & raspberry sorbet

Ice cream or sorbet

— GALLERY MESS BY —

rhubarb

(v) Vegetarian

Throughout September and October, we are delighted to support Action Against Hunger by adding a voluntary £1 donation to your bill. Please speak to your server for more information about this incredible charity. All our prices are inclusive of 20% VAT. A discretionary service charge of 12.5% will be added to your bill. Food allergies and intolerances: please speak to a member of staff about your requirements. Allergens are present in our kitchen so we cannot guarantee dishes are 100% allergen free. Please note game may contain shot and fish main contain bones.