

SEASONAL SET MENU

*Including a glass of
Devaux Brut Champagne, France NV*

Celeriac soup, green apple caramel

Smoked salmon tartare, crème fraîche, rye bread croutons
Salt baked beetroot and goat's curd salad, balsamic reduction

~

Mushroom vol-au-vent, creamed leeks, poached egg

Glazed pig cheeks, , pommes purée, charcutière sauce

Pan fried sea bream, confit potato, anchovy, caper emulsion

Sirloin steak, watercress, cherry tomato, Café de Paris butter

(Supplement £20)

~

Hand cut or skinny chips £7

Honey glazed carrots £7

Seasonal greens £7

Mashed potatoes £7

~

Sticky toffee pudding with vanilla ice cream

Banana and lime Eton mess

Mulled wine poached pear, Cassis sorbet

Selection of British cheeses *(Supplement £7.00)*

Available up to 6 guests only.

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before you order your meal.

A £2.00 cover charge per person and a 12.5% discretionary service charge will be added to your bill. All prices are inclusive of VAT.