



Roasted cauliflower, pea purée, Cheddar cream & sourdough

Lamb croquette, anchoïade & spiced tomato

Cured salmon, horseradish cream, pickles & seaweed cracker

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Potato & celeriac écrasée, braised cabbage & oyster mushrooms

Pan-fried hake, potato cake, charred hispi & mussel sauce

Pork fillet, sautéed Savoy, bacon & caramelised apple purée

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Coffee parfait, Baileys foam, Chantilly & Irish coffee

Milk & honeycomb ice cream, pear & mini fried doughnuts

Selection of seasonal cheeses from “Buchanans”  
(£10 supplement or £15 as an extra course)

3 courses at £33

*including a complimentary Bellini cocktail*

*Additional Side Dishes at £6 each*

*Pomme purée*

*RAF Winter tomatoes, olives, chilli & house dressing*

*Mixed leaf salad & flaxseeds vinaigrette*

*Head Chef Joo Won*

Price includes VAT; a discretionary service charge of 12.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise  
on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.