



MENU DU JOUR

Heritage baby beetroot

organic beetroot, rosary goats' cheese
lovage, pine nut dressing

Perfect egg

crispy, confit leeks, smoked tomatoes and bell pepper coulis

Mackerel

rillettes, crunchy vegetables and smoked aubergine purée



Lamb

confit shoulder, grilled spring onion, olives, sun dried tomatoes
and organic feta cheese

Skate

roasted, crushed potatoes and Grenobloise butter

Spring vegetables ✓

stew, broad beans, peas, tropea onion, smoked tomatoes
with peas and onion purée



Blueberry

curd, fresh fruit, yoghurt sponge cake and cream

Cucumber

infused with elderflower, strawberry cream, meringue
and cucumber sorbet

Cheese selection

handmade crackers, grapes
(£8.00 supplement)

3 courses £39.00 per person

Wine pairing £40.00 supplement per person

** Please note that this menu is available when reserved online only.*

*For dietary requirements, please speak to our team who will be happy to assist.
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.*