

SEASONAL MENU

Chicken broth, root vegetable and soft herbs

Cod Brandade, confit egg, piquillo pepper, serrano ham

Waldorf salad with yellow endive, nashi pear, pecan and Barkham blue cheese

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Wild mushroom and leek vol-au-vent

Braised pork cheek, crushed potato, charcutière sauce

Pan fried Pollock, braised fennel, citrus beurre blanc

Sirloin steak, watercress, cherry tomato, Café de Paris butter
(Supplement £20)

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Hand cut or skinny chips £7

Honey glazed carrots £7

Seasonal greens £7

Mashed potatoes £7

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Sticky toffee pudding, vanilla ice cream

Blood orange cheesecake

Rhubarb and custard tart

£40 per person

Including a glass of champagne

Available up to 12 guests only.

Monday to Saturday lunch 12:00-15:00

Monday to Friday Dinner

Sunday 18:00-22:00

Not available on Saturday evenings.

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.