

CHEF'S SET MENU

STARTER


Potato gnocchi, Trombetta courgette, girolles, sorrel 

Dorset brown crab mousse, claw, peanut satay, coriander, lime, fennel

Veal tartare, crispy sweetbread, black garlic, chicken liver parfait, pea

MAIN

Herdwick lamb rack, confit breast, beetroot, parsley pesto

Agnolotti, pea, burrata, black olive 

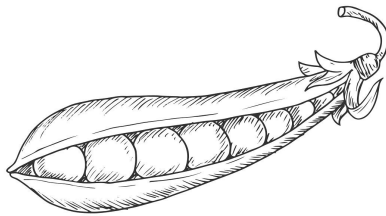
Roast Cornish cod, octopus, lovage, preserved lemon, fennel,
matelote sauce

DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,
cardamom fudge

Garigette strawberries, toasted almond, yoghurt, rose

Gâteau Opéra, passion fruit, almond granola, vanilla



3 COURSES £ 50

ALLERGEN INFORMATION FOR EVERY DISH IS AVAILABLE UPON REQUEST
A DISCRETIONARY SERVICE CHARGE OF 12.5% WILL BE ADDED TO YOUR BILL

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CHEF'S SET LUNCH MENU

STARTER


Potato gnocchi, Trombetta courgette, girolles, sorrel 

Dorset brown crab mousse, claw, peanut satay, coriander, lime, fennel

Veal tartare, crispy sweetbread, black garlic, chicken liver parfait, pea

MAIN

Herdwick lamb rack, confit loin, beetroot, parsley pesto

Agnolotti, pea, burrata, black olive 

Roast Cornish cod, octopus, lovage, preserved lemon, fennel,
matelote sauce

DESSERT

Coffee, mascarpone, Bourbon, meringue, pickled cherry,
cardamom fudge

Gariguettes strawberries, toasted almond, yoghurt, rose

Gâteau Opéra, passion fruit, almond granola, vanilla



3 COURSES £ 50

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