



MENU DU JOUR

Beetroot gazpacho ✓

Pearl barley salad and frozen yoghurt

Organic scotch egg

Mimosa egg and truffle mayonnaise

Snails

Sautéed, charcoal cauliflower purée, cauliflower couscous
and garlic butter



Stone bass

Roasted, mushroom purée, pickled king oyster mushroom
and lemon chicken jus

Duck

Confit duck leg, sweet potato purée and charcoal Swiss chard

Gnocchis ✓

Spinach coulis, sauteed mushroom and goat cheese



Chocolat parfait

Frozen dark chocolate mousse, cocoa bean tuile
and caramelized hazelnuts

Pear

Sautéed with honey gelato
and speculoos crumble

Cheese selection

Handmade crackers and 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.*