



## MENU DU JOUR

### Heritage baby beetroot ✓

Rosary goat's cheese,  
lovage pesto and quail egg

### Perfect egg ✓

Roasted seasonal mushrooms,  
parsley crumble

### Gravlax salmon

Mimosa egg, lemon cream with homemade black blinis



### Confit oxtail

Red wine sauce and smoked mashed potato

### Poached stone bass

Roasted parsnip and fish jus

### Celeriac tagliatelle ✓

Truffle emulsion, Comté and mushroom purée



### Citrus twist

Grapefruit, clementine & lychee

### “Galette des rois”

Almond, Apricot & amaretto

### Cheese selection

Handmade crackers, grapes  
(£8.00 supplement)

**3 courses £42.00 per person**

**Wine pairing £40.00 supplement per person**

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

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.