

# SET MENU

*2-courses £24, 3-courses £28,*

*3-courses including a glass of Champagne £32*

*Available for lunch from 12 noon until 3pm and dinner from 5.30pm - 7pm & 9.30pm - 10.30pm*

## STARTERS

Artichoke Velouté

*Hazelnut, Winter Truffle*

Duck Liver Parfait

*Mushroom Brioche, Marsala Jelly*

Smoked Mackerel Rilette

*Green Apple, Finger Lime, Nori*

## MAINS

Romney Marsh Lamb Chump

*Salt Baked Beetroot, Compressed Pear, Caper & Raisin*

Chalk Stream Trout

*Confit Charlotte Potato, Avruga Caviar,*

*Chowder Sauce*

Baked Semolina Gnocchi

*Hen of The Woods, Hispi Cabbage,*

*Whole Grain Mustard*

## SIDES

Spinach – Buttered or Steamed £5

Creamy Savoy Cabbage, Chestnuts £6

Salt Baked Heritage Beetroot Fresh Horseradish £6

Pomme Purée £6

Minted Linzer Potatoes £6

## DESSERTS

Pavlova

*Toasted Coconut Cream, Pink Grapefruit and Lemon Verbena*

Tartlet

*Rhubarb and Custard, Licorice Ice Cream*

Selection of Artisanal Cheeses

*Served from our Trolley with Traditional Accompaniments*

*(£9.50 supplement)*

**Food allergies and intolerances:** Should you have any questions regarding the content or preparation of any of our food, please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.