

SET MENU

TWO COURSES £24, THREE COURSES £28,
THREE COURSES WITH A GLASS OF CHAMPAGNE £32

SUNDAY

Dinner only from 5.30 - 10pm

MONDAY - THURSDAY

*Lunch from 12 noon until 3pm
Dinner from 5.30pm - 10pm*

FRIDAY & SATURDAY

*Lunch from 12 noon until 3pm
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 £5
Buttered or Steamed

Creamy Savoy Cabbage, Chestnuts £6

Heritage Tomato Salad, Rice Wine £6

Pomme Purée £6

Minted Jersey Royals £6

DESSERTS

Pavlova
Toasted Coconut Cream, Pink Grapefruit and Lemon Verbena

Tartlet
Rhubarb and Custard, Liquorice 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.