



SET MENU

Two Course £26 (lunch£16)
Three Course £35 (lunch£21)



Starters

Home cured Salmon-pickle shimeji-yuzu-fennel-salmon roe-kohlrabi-dill
Supreme of Pigeon-lavender tea-creamy cavolo nero-blackberries-raw mushroom
Foie-Gras Terrine-geoseberry aspic-Sicilian pistachio-homemade brioche-flowers
Half Dozen of Maldon Oysters-ginger mignonette granita-lemon balm-lava salt
Courgette Flower-poached hens egg-sweet pepper sorbet-tomato-nasturtium
Burrata-fresh almonds-Covent Garden herbs & vegetables Argan oil-balsamic dice
Charred Squid-sphere of Cantaloupe-mint-radish-bird eye chilli-squid cracker



Main courses

Herefordshire Braised Rib of Beef-romanesco-silver skin onion-horseradish mash
Roasted Turbot on Bone-grilled gem lettuce-musells escabeche-leeks-petit pois
Rack of Lamb-pink fir apple & aubergine tian-runner beans-confit tomato-basil
Pan Fried Stone Bass-ratte potato-carrot & ginger-casoulet of clams-cumin foam
Barbary Duck Breast-heritage carrot-swiss chard-navet-cassis glaze-cherry compote
Hand rolled Tortelli-butternut squash-Stinking Bishop-fava beans-sage & tomato
Rabbit-salt bake-celeriac-truffle potatoes-nettle-creamy grain mustard sauce-tarragon
Corn-feed Chicken Breast-artichoke-lemon thyme & broad bean risotto



Desserts

Rhubarb & Apple Crumble-ginger ice cream
Mango Parfait-fresh raspberries-hazelnut praline
Plum & Tonka bean Soufflé- plum sorbet-custard
Home churned Ice & Sorbets-chef's Assortment
Artisan British & French Cheese-crackers-chutney & grapes

Available Tuesday to Saturday for lunch & dinner. Sundays 12pm-4pm

Please note there is a 10%service charge on food & beverage. Prices include VAT

IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETRY REQUIREMENT PLEASE ADVISE WHEN YOU ORDER