

Lunch & Dinner

Served family style on sharing plates or individually plated. For individually plated, a full pre-order is required.

All Round Classic

3 Courses £60 per person

Starters

Potted mackerel - pickled radish, crostini ^{DF}

Roasted courgette salad, yellow pickled courgette, rocket, fennel pollen ^{VG, GF}

Ham hock terrine, piccalilli, brioche toast ^{DF}

Mains

Served with new potatoes & seasonal greens

Fillet of seabream, sauteed spinach lemon & tarragon butter sauce ^{DF}

Celeriac fondant, fine beans, roasted pine nuts, salsa verde ^{VG, GF}

Jacob's ladder short rib, red wine sauce ^{GF, DF}

Desserts

Flourless chocolate cake, strawberry compote ^{V, GF}

Peach frangipane tart, crème anglaise ^{V, DF}

Blackberry panna cotta, crumble biscotti ^{VG}

Feeling Fancy

3 Courses £70 per person

Please pre-select 3 dishes per course for all guests

Starters

Potted mackerel - pickled radish, crostini ^{DF}

Roasted courgette salad, yellow pickled courgette, rocket, fennel pollen ^{VG, GF}

Ham hock terrine, piccalilli, brioche toast ^{DF}

Chicken liver parfait, shallot jam, toast

Mains

Served with new potatoes & seasonal greens

Lamb shank, pine nut pesto ^{GF}

Butternut squash wellington, seasonal veg jus ^{VG, GF}

Roasted cod, caviar, beurre blanc ^{GF}

Rib of beef, bordelaise sauce (supplement of £8pp) ^{GF, DF}

Desserts

Flourless chocolate cake, strawberry compote ^{V, GF}

Peach frangipane tart, crème anglaise ^{V, DF}

Blackberry panna cotta, crumble biscotti ^{VG}

Seasonal british cheese, oat crackers, chutney (supplement of £6pp) ^V



V vegetarian - VG vegan - GF gluten-free - DF dairy-free

If you have any allergies or dietary requirements, please speak to a member of staff for more information.

A discretionary 12.5% service charge will be applied to your bill.