

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 £55 per person

Starters

Chicken liver terrine with spiced tomato jam & brioche ^{D, G, Su}

Roasted fennel & carrot with zhoug dressing & orange zest ^{Su, VG}

Smoked trout with dill, cucumber & crème fraiche ^{F, D}

Mains

Served with seasonal greens and roasted baby potatoes

Shin of beef with salsa verde ^{Ce, Su}

Roasted hake with hollandaise ^{F, D, Su}

Roasted seasonal squash with sunflower romanesco ^{Su, N, VG}

Desserts

Custard nutmeg tart with dressed raspberries ^{G, D, E}

Sticky toffee pudding, crème fraiche ^{D, E, Su}

Dark berry panna cotta with candied granola

Feeling Fancy

3 Courses £65 per person

Starters

Chicken liver terrine with spiced tomato jam & brioche ^{D, G, Su}

Roasted fennel & carrot with zhoug dressing & orange zest ^{Su, VG}

Smoked salmon with dill, cucumber, crème fraiche & keta caviar ^{F, D, SD}

Mains

Served with seasonal greens and roasted baby potatoes

Heritage ribeye beef, blue cheese hollandaise ^{D, E, Su}

Roasted hake with brown shrimp vierge ^{F, Cr}

Roasted seasonal squash with sunflower romanesco ^{Su, N, VG}

Desserts

Custard nutmeg tart with dressed raspberries ^{G, D, E}

Flourless chocolate cake with crème fraiche ^{D, E}

Dark berry panna cotta with candied granola

