

Seated Lunch & Dinner

Served family style on sharing plates or individually plated.
For individually plated, a full pre-order is required.
Add sourdough with butter for £5pp.

All-Round Classic

3 Courses £50 per person

Starters

Grilled lettuce, plant based pesto,
shaved prosociano ^{VG, GF, DF}

Burrata, tomatoes, sourdough
crumbs, balsamic glaze ^{D, G, SD}

Shaved spring salad, candied
pecan, champagne vinaigrette
^{N, SD, MU}

Mains

Roasted chicken supreme, charred
tender stem broccoli, potato
mousseline, chicken jus ^{D, GF}

Seared seabass, cream of spinach,
maple carrots, sage butter ^{F, D}

Chargrilled aubergine, crispy red
rice, red curry sauce, fresh herbs
^{VG, GF, DF}

Dessert

Miso caramel apple pie,
madagascar vanilla gelato <sup>V, G, E, D,
SD, S</sup>

Chocolate truffle ganache ^{G, E, S, D}

Vegan chocolate & raspberry
ganache ^S

Feeling Fancy

3 Courses £60 per person

Starters

Grilled lettuce, plant based pesto,
shaved prosociano ^{VG, GF, DF}

Burrata, tomatoes, sourdough
crumbs, balsamic glaze ^{D, G, SD}

Shaved spring salad, candied
pecan, champagne vinaigrette
^{N, SD, MU}

Mains

Dry aged sirloin, charred tender
stem broccoli, potato mousseline,
red wine jus ^{GF, D, SD}

Seared salmon, cream of spinach,
maple carrots, sage butter ^{F, D}

Truffle mushroom & leek risotto,
fresh herbs ^D

Dessert

Miso caramel apple pie,
madagascar vanilla gelato <sup>V, G, E, D,
SD, S</sup>

Chocolate truffle ganache ^{G, E, S, D}

Vegan chocolate & raspberry
ganache ^S

