

Set Menu

STARTER

Smoked Salmon 'Cannelloni' *

Artichoke | Honey Whipped Goat's Cheese | Lemon

Soup of the Day (V) *

Chef's Choice of Seasonal Soup

Pigeon

Beetroot | Plum | Black Pudding

Garden Salad (V) *

Goat's Cheese | Heritage Tomato | Cucumber | Baby Carrot | Nasturtium Pesto

MAIN

Sea Bass *

Curly Kale | Alliums | Mash Potato | Butter Sauce

Honey Glazed Duck Breast *

Celeriac | Wild Mushrooms | Bok Choi | Fondant Potato | Five Spice Jus

Chicken Breast *

Savoy Cabbage | Pancetta | Raisins | Tenderstem | Tarragon | Dauphinoise Potato

Gnocchi (V)

Parsnip | Spinach | Barkham Blue Cheese | Pine Nut Crumble

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Mousse

White Chocolate | Cardamom | Pistachio Sponge

Caprice Pond Pudding

Lemon Curd | Raisins | Crème Anglaise

Open Bakewell

Almond | Raspberry Ice | Brittle

Three British Artisan Cheeses | Chutney | Quince jelly | Crackers

+£3.75 supplement

Barkham Blue, Oxford Blue, Wigmore, Rosary Ash, Waterloo, Spenwood, Tunworth, Cropwell Bishop Stilton

Two courses, £24.95 | Three courses, £28.95

* – Gluten Free V – Vegetarian. Nut Allergy – all items listed may contain traces of nuts. If you have any concerns please contact your waiter.

The menu price is per person and is inclusive of VAT at the current rate. All items are subject to availability.

Kindly note that all our dishes are freshly prepared on the premises & may take up to 20 minutes per course to prepare.