

Set Menu

STARTER

Cured Salmon *

Red Quinoa | Beetroot | Horseradish | Wasabi | Avocado | Rocket

Soup of the Day (v) *

Chef's Choice of Seasonal Soup

Confit Duck Pressing

Turnip | Orange | Radish | Rye

Waldorf 'Salad' (v) *

Celery | Raisins | Apple | Barkham Blue Cheese Mousse | Walnut Praline

MAIN

Sea Bass *

Mussels | Fennel | Samphire | Langoustine Bisque

Pork Fillet

Apple | Alliums | Celeriac Dauphinoise

Lamb Rump

Curly Kale | Carrot | Tarragon | Walnut Granola | Fondant Potato

Gnocchi (v)

Smoked Butternut | Spinach | Pine Nuts | Bonne Femme

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Ultimate Chocolate Fudge Cake

Vanilla Ice Cream

Eton Mess

Strawberry

Blood Orange Mousse

Orange Segments | Honey Comb | Mint

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, £25.95 | Three courses, £30.95

* – 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.