

Set Menu

STARTER

Treacle Cured Salmon *

Orange | Lemongrass | Ginger | Spring Onion | Radish

Parsnip Velouté (v)

Apple | Hazelnut

Jacob's Ladder *

Young Carrot | Turnip | Oyster Emulsion | Gem Lettuce

Textures of Celeriac (v)

Apple | Endive | Truffle

MAIN

Sea Bass *

Leek | Shallots | Red Onion | Anna Potato

Chicken Breast

Kale | Carrot | Parsnip | Celeriac | Fondant Potato

Duck

Duck Leg Croustillant | Beetroot | Blackberries | Forest Mushrooms | Pommes Purée

Risotto (v) *

Salt Baked Baby Vegetables | Saffron | Walnuts

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Raspberry Parfait

Mixed Berry Compote | Shortbread

Glazed Chocolate Mousse

Orange Segments | Blood Orange and Ginger Gel | Exotic Tuile

Pavlova

Mango Salsa | Passion Fruit Purée | Mango Jelly | Sugar Decoration

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.