

# Set Menu

## STARTER

### Cured Salmon \*

Peas | Mint Aioli | Cucumber | Champagne Sorbet

### Spicy Tomato Gazpacho (v) \*

Heritage Tomato | Avocado | Mozzarella | Mint Pesto

### Pressed Ham Hock \*

Pistachio | Apple | Pickled Shallot | Pork Puff | Piccalilli Dressing

### Greek Deconstructed Salad (v) \*

Feta Mousse | Green Pepper | Olives | Cucumber | Pickled Shallot | Tomato

## MAIN

### Silver Bream \*

Fennel | Samphire | Lime Mash | Butter Sauce

### Lamb Rump

Savoy | Sprouting Broccoli | Buttermilk | Pecan Granola | Crème Fraîche Dauphinoise

### Chicken Breast \*

Carrot | Forest Mushrooms | Spinach | Sorrel | Fondant

### Asparagus & Ricotta Tortellini (v)

Lyonnais Onions | Parsley | Lemon | Almonds | Butter Sauce

## DESSERT

### Fresh Fruit Platter \*

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

### Lemon & Lime Posset

Palmiers

### Eton Mess \*

Strawberries | Meringue

### Chocolate Tart

Chantilly Cream | Chocolate Soil | Raspberry Purée

### Three British Artisan Cheeses | Chutney | Quince Jelly | Crackers | Grapes

+£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