

Set Menu

STARTER

Sea Bass Ceviche *

Apple | Samphire | Strawberry | Elderflower Mayonnaise | Coriander

Watermelon Gazpacho

Goan Prawn Pickle | Cherry Tomato | Chilli Granita

Pistachio Crusted Pigeon Breast

Alliums | Pigeon Leg 'Lollipop'

Plum Tomato Tartare (v)

Black Olive Crumb | Sourdough Crisp | Basil Ice Cream

MAIN

Salmon *

Crab | Brassicaceae | Lemon | Dill | Crushed Heritage Potato

Honey & Soy Glazed Pork Tenderloin

Confit Mushroom | Fennel Choucroute | Apple | Chilli | Spring Onion Mash

Duck Breast

Confit Duck Leg | Quail Egg | Beetroot | Cherry | Pearl Barley

Spinach & Ricotta Tortellini (v)

Shallot | Pea

DESSERT

Fresh Fruit Platter *

Melon | Pineapple | Grapes | Kiwi | Plum | Sorbet

Chocolate Mousse

Orange Textures | Exotic Tuile

Banana Parfait

Mixed Berry Compote | Hazelnut Praline

Pear Frangipane Tart

Crème Anglaise | Candied Almonds

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