

FIXED MENU

BASKET OF FRESH BREADS (v) (two persons) £6.50

granary, classic & rosemary sourdough

STARTERS

DUCK PASTILLA

beetroot purée, tarragon & orange glaze, herb salad

SOUP OF THE MOMENT (ve)

cress, croutons, olive oil

DEVILLED CORNISH MACKEREL

red onion & cherry tomato compote, herbed yogurt sauce

MAINS

STONE BASS

wild garlic, orzo, mixed wild mushrooms, parmesan crisps

CARAMELISED LAMB SHOULDER BALLOTINE

fondant potato, purple sprouting broccoli, crispy onion

SWEETCORN & SPRING ONION FRITTERS (ve)

sautéed spinach, crème fraîche, vegetable crisps, sauce vierge, coriander

SIDES

£6.50

SAUTÉED POTATOES (ve)

SPINACH (ve)

MIXED LEAF SALAD (ve)

TENDERSTEM BROCCOLI (ve)

GREEN BEANS (ve)

TRIPLE COOKED CHIPS (ve)

DESSERTS & PUDDINGS

CRÈME BRÛLÉE (v)

shortbread biscuit

BAKED BANANA CHEESECAKE (v)

*candied salted peanuts,
caramelised banana, coffee cream*

APPLE TART (v)

vanilla ice cream

HOMEMADE ICE CREAM (v)

*vanilla, chocolate, coffee,
strawberry, pistachio*

HOMEMADE SORBET (ve)

*lemon, blackcurrant,
elderflower*

£39.00 (three courses)

(v) Vegetarian (ve) Vegan

Head Chef – Sergio Martins Abreu

Prices include VAT. An optional 13.5% service charge will be applied and shared between the staff. Dishes may contain traces of allergens. If you have an allergy, you must inform a member of our Restaurant team.