

SPRING/SUMMER MENU 2025 two courses £49 • three courses £59

Including Sourdough Bread, 200 Degrees Coffee & Teapigs Tea*

TO START

CHOOSE TWO OF THE BELOW including one vegetarian

MISO CURED SALMON Wasabi emulsion, pickled mooli, coriander, salmon tartare

ROAST CHICKEN TERRINE Grilled leek salad, black garlic ketchup, prosciutto CROUSTILLANT OF GOATS CHEESE Black olive croute, Romesco sauce

BUFFALO MOZZARELLA Macerated tomato, pine nuts, honey, basil

PEA & WATERCRESS SOUP Toasted sunflower seeds, lemon oil

TO FOLLOW

CHOOSE THREE OF THE BELOW including one vegetarian

FILLET OF GILTHEAD BREAM New potatoes, confit tomatoes, capers, lemon & parsley

CORN FED SUPREME OF CHICKEN Roast Ssamjang potatoes, Korean cabbage, sesamé dressing

TWICE-COOKED BLADE OF BEEF Pommes purée, roast pepper, olive and rosemary jus SLOW COOKED SHOULDER OF CORNISH LAMB White beans, confit garlic, 'nduja crumb

CARAMELISED RED ONION TART Baked beetroot, pomegranate molasses, rocket salad

ORZO & VEGETABLE RISOTTO Baby spinach, roast courgette, chilli, mozzarella

FILLET OF BEEF WELLINGTON Garlic creamed spinach, Bordelaise sauce (£17.5pp supplement)

TO FINISH

CHOOSE TWO OF THE BELOW

SOFT ALMOND MERINGUE Red fruit compote, Chantilly cream CHOCOLATE TRUFFLE CHEESECAKE Cherry compote

BAKED LEMON TART Crème fraiche, candied lemon SELECTION OF ARTISAN CHEESE Crackers, quince (£7 supplement)

PETIT FOURS

£4.50 PER PERSON

Available between 20th March 2025 to 20th September 2025.

 $^{*}200$ Degrees Filter Coffee, Teapigs English Breakfast and Peppermint Tea.

Please inform us of any dietary requirements or allergies you may have. A discretionary 10% service charge is added to all our bills.