

SET MENU**£35 per person***Complimentary glass of bubbles or beer***STARTERS****Loch Duart Salmon**

Black Treacle Cured, Lemon Crème Fraiche Frisee,
Keta Caviar, Pumpernickel
308Kcal

Stilton & Pear Tart

Pickled Walnut & Fennel, Balsamic Glaze
294Kcal

MAINS**Roast Cauliflower Curry (VG)**

Basmati Rice, Cucumber, Dill Salad
429Kcal

Add Grilled Chicken - 299Kcal +£7.00

Roast Seabass

Artichoke Puree, Romanesco, Sauteed Girolles, Crispy Kale
202Kcal

Steak Frites

230g 35 Day Dry Aged Flat Iron, Koffman Fries, Bernaise Sauce
(£10 Supplement)- 1043Kcal

SIDES £6.50

Koffman Fries (VG)- 429Kcal
Sauteed Green Beans (VG) - 40Kcal
Heritage Tomato Salad (VG) - 31Kcal

DESSERTS**Lemon Tart**

Italian meringue
380Kcal

Dark Chocolate Mousse

Aero chocolate, orange confit
280Kcal

**Selection of Sorbets &
Selection of Ice creams available**

Should you have a food allergy, intolerance or coeliac disease, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. VG - Vegan | V- Vegetarian. Adults need around 2000 Kcal a day. Please note that, a discretionary 15% service charge will be added to your total bill. Prices include VAT.