



Spring/Summer Set Menu

50.00 per person

Starters

- Grilled mackerel, smoked ricotta, fennel, cucumber (gf, nf) 732kcal
- Spiced strawberry gazpacho, pickled chili, herb oil (vg, gf, nf) 421kcal
- Smoked ham hock terrine, cauliflower, mustard (gf, nf) 875kcal
- Salmon tartare, elderflower, caviar (nf) 888kcal

Mains

- Cod fillet, warm beurre blanc, tartare sauce, crispy oyster (nf) 1004kcal
- Pork chop, potato salad, creme fraiche, chimichurri (gf, nf) 1056kcal
- Soy & miso braised mushroom, barley, radicchio, pumpkin seeds (vg, nf) 656kcal
- Chalk stream Trout, pak choi, coriander, lemongrass broth (nf, gf, df) 749kcal
- Whole lemon sole, sea herbs, clam butter (£10 supplement) (gf, nf) 1003Kcal

Dessert

- Dark chocolate & coconut delice, sour cherries, peanut tuile (vg, gf) 563kcal
- Strawberry & basil Eton mess (nf) 710kcal
- Tonka bean custard tart, raspberry sorbet (nf) 652kcal
- Cheese plate, celery, quince, crispbread (v, nf) (5.00 supplement) 465Kcal

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

An adults recommended daily allowance is 2000 Kcal. (v) vegetarian, (vg) vegan, (gf) gluten free, (nf) nut free

A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.