



## DISCOVERY MENU

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TWO COURSES AND A GLASS OF WINE £30.00

THREE COURSES AND A GLASS OF WINE £35.00

### DINNER

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Monday – Thursday 5.30pm – 9.30pm

Available for up to 6 guests

Bread and butter *230 kcal* £3.95

### SIDES

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Heritage tomato, basil & melon salad (v) *46 kcal* £6.00

Pommes frites (vg) *672 kcal* £6.00

Baby minted new potatoes (v) *254 kcal* £6.00

French beans, caramelised shallot butter (v/vg) *148 kcal* £7.00

Buttered leek, Hispi cabbage *217 kcal* £7.00

Should you have any allergies or intolerances, 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. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



## STARTERS

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Slow cooked 63C Clarence court egg, wild mushrooms, summer truffle, parmesan espouma (v)

*747 kcal*

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *393 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

## MAINS

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Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus

*1095 kcal (halal option available)*

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *722 kcal*

Broad bean, garden pea & summer truffle trofie, asparagus, 30-day aged parmesan,  
pea shoots (v/vg) *1023 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1481 kcal*

## DESSERTS

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Lemon & thyme crème brûlée, lemon ganache, floral meringue (v) *706 kcal*

White chocolate & pistachio fondant, creamed cheese ice cream (v) (*allow 12 minutes*) *816 kcal*

Passion fruit & coconut cheesecake, tropical salsa, coconut caramel ice cream *598 kcal*

Homemade ice cream & sorbets – selection of the day (v) *360 kcal per scoop*

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