

GROUP DINING SUMMER SPECIAL

THREE COURSES £50.00

STARTERS

Chilled asparagus velouté, white asparagus, slow cooked Clarence court egg, lemon oil
(v/vg)

‘Cygnet 22’ gin cured chalk stream trout, fennel & cucumber salad,
green peppercorn, citrus dressing

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

MAINS

Roasted old spot belly of pork, honey & red wine glazed pork cheek,
carrot & orange puree

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade,
foraged sea herbs

Wild mushroom pithivier, grilled king oyster mushroom,
black winter truffle, cep jus (vg)

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

DESSERTS

Mango & raspberry cheesecake, mascarpone, caramelised mango ice cream,
coconut croustillant

Peach & chocolate choux, chocolate mousse, verbena, & apricot jam, peach ripple ice
cream

Strawberry rice pudding, hibiscus & mint compote, wildflower meringue, yoghurt ice
cream (vg)

ADDITIONS

Bread and butter £5.00

Sides:

Heritage tomato, cucumber & melon salad, feta (v) / £7.00

Pommes frites (vg) £7.00

Wildflower honey glazed heritage carrots £7.00

French beans, caramelized shallot butter (v/vg) £7.50

Wilted spring greens, marjoram (v/vg) £7.50

Please note this menu is available for group dining parties and must be pre-booked through our events team.

This menu is a summer special menu, only available from May-August. Other restrictions may apply.