



SET MENU

THREE COURSES £39.00

DINNER

Monday – Friday

Available for up to 8 guests

Bread and butter *314 kcal* £5.00

SIDES

Heritage tomato, cucumber & melon salad, feta (v) *352 kcal* £7.00

Pommes frites (vg) *672 kcal* £7.00

Wild flower honey glazed heritage carrots *660 kcal* £7.00

French beans, caramelized shallot butter (v/vg) *148 kcal* £7.50

Wilted spring greens, marjoram (v/vg) *176 kcal* £7.5.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those 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

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

335 kcal

‘Cygnet 22’ gin cured chalk stream trout, fennel & cucumber salad, green peppercorn, citrus dressing *364 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *764 kcal*

MAINS

Roasted old spot belly of pork, honey & red wine glazed pork cheek, carrot & orange puree *1095 kcal*

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade, foraged sea herbs *503 kcal*

Wild mushroom pithivier, grilled king oyster mushroom, black winter truffle, cep jus (vg) *1064 kcal*

40-day dry aged Angus rib eye 300g (£25 *supplement*) *1636 kcal*

DESSERTS

Mango & raspberry cheesecake, mascarpone, caramelised mango ice cream, coconut croustillant *598 kcal*

Peach & chocolate choux, chocolate mousse, verbena, & apricot jam, peach ripple ice cream *706 kcal*

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

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