

2 courses £30.00 / 3 courses £35.00  
Add free-flowing bubbles for £24.00  
or  
Add free-flowing white or red wine for £21.00

4 Jersey oysters, Merlot & shallot vinegar

Caramelised cauliflower velouté, cauliflower ceviche, shaved chestnuts (v)

Soused mackerel avruga caviar, foraged sea herbs, horseradish emulsion, fennel pollen

Herefordshire beef tartare, confit egg yolk crémeux, bone marrow butter, summer truffle

Beetroot & Granny Smith apple salad, goat's cheese mousse, hazelnut, sorrel (v/vg)

Roasted corn-fed chicken breast, duck fat potatoes, heritage carrots, sprouting broccoli, Yorkshire pudding, roasting jus

Pan roasted salmon ballotine, clam & mussel broth, foraged sea herbs

Gnocchi Genovese, pine nuts, basil, whipped mascarpone, fried capers (v/vg)

Chargrilled Tomahawk steak 1.4kg (£60.00 supplement), béarnaise & bordelaise sauce, roasted garlic (to share for 2)

Roast 28-day aged Hereford beef sirloin (£5.00 supplement), duck fat potatoes, seasonal vegetables,  
Yorkshire pudding, port jus

£5.50

	Roasted heritage carrots, coriander cress	Baby leaf salad
Pommes frites	Duck fat potatoes	French beans, caramelised shallot butter

Dark chocolate marquise, rose & raspberry sorbet

Cherry & white chocolate crème brûlée, Kirsch chantilly

Strawberry & pistachio verrine, fromage blanc & basil sorbet

Crottin de Chèvre, celery & apple salsa, salted almonds, home-made fruit & nut crackers

For allergen ingredient information please ask a member of staff. Please note however, that despite our best efforts, traces of allergens may be present in our dishes. Eating undercooked meat and fish increases the risk of food borne illness.

A discretionary £4 per person music charge will be added to your final bill. Discretionary 13.5% service charge will be applied to your bill.