



Menu A

*This is a sample menu.
Subject to change with seasonality.*

JERUSALEM ARTICHOKE SOUP and truffle oil

WARM GOAT'S CHEESE, CHAR-GRILLED MEDITERRANEAN VEGETABLES rocket pesto

PAN ROASTED TIGER PRAWNS with parsley and garlic

GUINEA FOWL AND FOIE GRAS TERRINE toasted brioche and onion relish



ROASTED BEETROOT RISOTTO with bosworth ash goats cheese and basil

CHAR-GRILLED WHOLE SEA BASS with plum tomato, red onion and fennel salad

ROAST CORN-FED CHICKEN BREAST IN PANCETTA savoy cabbage, porcini mushroom sauce

10oz RIBEYE with onion rings, new potatoes and a choice of béarnaise or peppercorn sauce



CLASSIC VANILLA CRÈME BRULEE

APPLE BERRY CRUMBLE and cinnamon ice cream

VALRHONA CHOCOLATE FONDANT with vanilla ice cream

SELECTION OF HOMEMADE SORBETS & ICE CREAMS

Two Courses £19.95 Three Courses £21.95

A discretionary service charge of 12.5% will be added to your bill.

All dishes may contain traces of nuts. Please ask your waiter.



Menu B

*This is a sample menu.
Subject to change with seasonality.*

JERUSALEM ARTICHOKE SOUP and truffle oil

WARM GOAT'S CHEESE, CHAR-GRILLED MEDITERRANEAN VEGETABLES rocket pesto

PAN ROASTED TIGER PRAWNS with parsley and garlic

SCOTCH BEEF CARPACCIO wild rocket and shaved parmesan

GUINEA FOWL AND FOIE GRAS TERRINE toasted brioche and onion relish



ROASTED BEETROOT RISOTTO with bosworth ash goats cheese and basil

CHAR-GRILLED WHOLE SEA BASS with plum tomato, red onion and fennel salad

SLOW ROAST PORK BELLY brunoise of vegetables, steamed greens & apple sauce

10oz RIBEYE with onion rings, new potatoes and a choice of béarnaise or peppercorn sauce

STEAK TARTARE traditional garnishes and french fries



CLASSIC VANILLA CREME BRULEE

APPLE BERRY CRUMBLE and cinnamon ice cream

VALRHONA CHOCOLATE FONDANT with vanilla ice cream

SELECTION OF HOMEMADE SORBETS & ICE CREAMS

Two Courses £23.95 Three Courses £26.95

A discretionary service charge of 12.5% will be added to your bill.

All dishes may contain traces of nuts. Please ask your waiter.