



Menu

CHEF'S SOUP DU JOUR

SLOW ROAST SAN MARZANO BABY PLUM TOMATOES, GOAT'S CHEESE & BASIL

PAN ROASTED TIGER PRAWNS with parsley and garlic

SCOTCH BEEF CARPACCIO wild rocket and shaved parmesan

BALLOTINE OF FOIE GRAS, CONFIT DUCK & PRUNEAUX D'AGEN golden sultana relish



RISOTTO CARNAROLI OF WILD MUSHROOMS shaved parmesan & truffle infusion

CHAR-GRILLED SEA BASS FILLET winter asparagus, crushed new potatoes, champagne & chive veloute

ROAST SALMON FILLET baby beetroot, Puy lentils, horseradish creme fraiche

CHAR-GRILLED SIRLOIN STEAK onion rings, French fries and peppercorn sauce

CHAR-GRILLED SPATCHCOCK BABY CHICKEN straw fries, rocket salad & rosemary gremolata



BAKED VALRHONA CHOCOLATE FONDANT with pistachio ice cream

APPLE & WALNUT CRUMBLE rum & raisin ice cream

BUTTERMILK PANNA COTTA with black cherries in Armagnac

SELECTION OF HOMEMADE SORBETS & ICE CREAMS

Two Courses £24.50 Three Courses £27.50

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

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