

2 courses £30.00 / 3 courses £35.00
Add free-flowing bubbles for £23.00
or
Add free-flowing white or red wine for £20.00

Duck liver parfait, pickled raspberry, Sauternes jelly, toasted brioche

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

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

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 Porterhouse 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

£5.25

Baby leaf salad Pommes frites Roasted heritage carrots, coriander cress

French beans, caramelised shallot butter Duck fat potatoes

Dark chocolate marquise, rose & raspberry sorbet

Cherry & white chocolate crème brûlée, Kirsch chantilly

Strawberry & pistachio verrine, fromage blanc & basil sorbet

Daily selection of home-made ice cream & sorbets

Cheese selection, quince jelly, fruit & nut crackers (*£4.00 supplement*)

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 12.5% service charge will be applied to your bill.