



SET MENU

60 per person

STARTERS

BURRATA *v,gf*

Bitter leaves, blood orange pistachio

BERGAMOT CURED SALMON

Horseradish cream, blinis, watercress

BEEF TARTARE

Smoked egg yolk, lovage mayonnaise,
toasted sourdough

MAINS

GRILLED AUBERGINE

Romesco sauce, vegan feta,
sherry glaze, crispy shallot

PAN FRIED COD *gf*

Butter beans, chorizo, tomato, and coriander

CORN-FED CHICKEN SUPREME

Peas, broad beans, baby potatoes, chicken jus

DESSERTS

CHOCOLATE MOUSSE *v,gf*

Caramelized banana, vanilla ice cream

CHEESE CAKE *vg*

Seasonal fruit

STICKY TOFFEE PUDDING

Miso butterscotch caramel, clotted cream



G - Gluten | V - Vegetarian | VG - Vegan | VG* - Can request vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the absence of allergens. Should guests require any assistance or wish to discuss ingredients in any dish, our staff will be happy to help. A discretionary optional service charge of 13.5% will be added to your bill.