

January Set Menu

£40 for three courses

Consommé (vg) 166 kcal

*Wild mushroom consommé, black truffle,
King oyster mushroom, pearl barley and chestnuts*

Smoked Salmon 247 kcal

*Highland cure oak-smoked salmon, crème fraîche
melba toast, lime, capers, dill, Avruga caviar*

Tartare 482 kcal

*Hand-cut Yorkshire venison tartare, cured yolk,
Hen of the woods, smoked buttermilk dressing*

Gnocchi (v/vg) 1184 kcal

*Rice flour gnocchi, thyme roasted Delica pumpkin,
wilted baby spinach, crispy sage, plant based Nduja*

Salmon 765 kcal

*Pan-fried Loch Duart salmon, broccoli and garlic purée,
tenderstem à la Polonaise, admiral sauce*

Chicken Kyiv 1536 kcal

*Corn-fed chicken breast, garlic and truffle butter,
wild mushroom ragu, confit garlic sauce*

Pineapple (vg) 546 kcal

Vanilla poached pineapple, pear compote, banana and passionfruit sorbet

Crème Brûlée (v) 560 kcal

Spiced rum crème brûlée, shortbread biscuits

Parfait (v) 531 kcal

Salted caramel parfait, toffee popcorn, vanilla ganache, whisky caramel

Monday and Friday Lunch Only

Sunday Dinner Only

Table of Maximum 6 guests

Pre-booked Only

Not available in conjunction with club Monday

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) – suitable for vegan requirements / (V) – suitable for vegetarian requirements.

Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill.



Feast your eyes



Life's a picnic.