

## AUGUST SET MENU

### 2-Course £30 or 3-Course £35

Inclusive of a glass of wine

*Chardonnay, Star Crossed, Victoria, Australia 2023*

or

*Shiraz, The Last Stand, Victoria, Australia 2022*

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#### **SALMON** 247 kcal

Oak-smoked salmon, lime, dill & capers, crème fraiche, Melba toast, Avruga caviar

#### **TOMATO (vg)** 344 kcal

Ox heart tomato, elderflower & earl grey Datterini  
melon sauce Vierge, celery granita, focaccia crostini

#### **GOATS CHEESE (v)** 379 kcal

Fleur des Marais Salants goats' cheese, pine nut,  
confit courgettes, pickled shallots, mint

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#### **CHICKEN** 1347 kcal

Corn-fed chicken breast, sweetcorn purée, Espelette,  
charred corn, fried polenta, tarragon salsa Verde

#### **SEA BREAM** 591 kcal

Seared fillet of sea bream, fregola, garlic prawns  
tarragon, langoustine bisque, smoked caviar

#### **GNOCCHI (vg)** 767 kcal

Rice flour gnocchi, tender steam broccoli, garlic pickled chillies,  
extra virgin olive oil, pine kernels

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#### **CHEESECAKE (v)** 608 kcal

Strawberry & elderflower, maple crumb, vanilla, lime, mint

#### **CHOCOLATE FONDANT (v)** 608 kcal

Baked chocolate fondant, salt cookie crumb, white peach sorbet

#### **PINEAPPLE (v/vg)** 546 kcal

Vanilla & all Spice poached pineapple, pear compote,  
banana & passion fruit sorbet

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Available

Monday 12:00 - 14:45 / Friday 12:00 - 14:45 / Sunday 18:00 - 20:30

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.