

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

Menu subject to change

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.

15% service charge will be added to your bill.