

January Set Menu

2-course £39 / 3-course £45

includes a glass of Piper-Heidsieck Champagne

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Tête de Moine (v) 680 kcal

Tête de Moine cheese, preserved cherry, heritage beetroots, crispy kale, lavosh

Tarte Tatin (vg) 166 kcal

Thyme roasted celeriac tarte tatin, black garlic, lambs' lettuce, pumpkin seed granola

Smoked Salmon 247 kcal

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

Croquetas 810 kcal

Iberico pork croquetas, English watercress, garlic aioli

Venison 201 kcal

(supplement £8)

Hand-cut venison tartare, maitake mushroom, cured egg yolk, smoked buttermilk dressing

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Gnocchi (v/vg) 428 kcal

Rice flour gnocchi, caramelised Jerusalem artichoke, wild mushroom, black truffle, sage

Sea Bream 937 kcal

Seared sea bream fillet, harissa & smoked tomato borlotti, basil pesto

Pork Cutlet 1318 kcal

Rare breed pork cutlet, fennel salami crust, black pepper purée, Cumberland sauce

Ribeye 1238 kcal

(supplement £20 - served MR or WD)

300g, 42-day dry-aged, Black Angus ribeye, baby gem, Béarnaise, pommes frites

T-Bone (for two) 3902 kcal

(supplement £35 per person - served MR or WD)

1kg, 42 day dry-aged, grass-fed Charolais T-Bone, baby gem, Béarnaise, pommes frites

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Crème Brûlée (v) 560 kcal

Mocha infused crème brûlée, madeleines

Chocolate Fondant (v) 608 kcal

Baked chocolate fondant, salt cookie crumb, mulled cranberry sorbet

Pineapple (v/vg) 546 kcal

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

Ice cream & Sorbets

2 scoops of homemade ice cream or sorbet

Banana & passion fruit (vg) 113 kcal, Madagascan vanilla 215 kcal, Pistachio crunch 286 kcal

Lemon (vg) 107 kcal, Pina colada (vg) 176 kcal, Morello cherry (vg) 89 kcal

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Monday & Friday 12:00-14:45

Saturday & Sunday 18:00-19:00