

SET MENU

Two courses £34
Three courses £39

Steak tartare with lemon zest and Parmesan (316 kcal)
Smoked duck carpaccio with spicy orange dressing
and smoked pine nuts (491 kcal)
Burrata with Seville orange and mānuka honey v (578 kcal)
Portobello mushroom carpaccio with Dijon mustard
and aged balsamic v (193 kcal)

Pan-fried sea bass with white wine, shallots and
lemon crème (1525 kcal)
Marinated baby chicken with lemon butter (530 kcal)
Gnocchi with San Marzano tomatoes and basil v (332 kcal)
All served with mixed leaf salad v (68 kcal)

DESSERTS

Apple crumble
with warm apple compote, crunchy vanilla crumble
and mulled wine ice cream v (547kcal)

Coffee crunch
with Chantilly crème fraiche, coffee crème and pear
sorbet (726 kcal)

Spiced mandarin mousse
with whipped yoghurt and shortbread biscuit v (367 kcal)

If you have a food allergy or intolerance, please speak to a member of our staff before you order or consume any food or beverage. A discretionary service charge of 15% will be added to your bill. All prices are inclusive of VAT. Adults require around 2000 kcal per day.
v Suitable for vegetarians.