

## SET MENU

Two courses £34  
Three courses £39

Steak tartare with cured egg yolk, lime, Dijon mustard,  
Parmesan and pane carasau (394 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

### **Rhubarb and strawberry mille feuille**

poached rhubarb and fresh strawberry with berry coulis  
and crème Chantilly (399 kcal)

### **Pain perdu au rum**

vanilla-infused fresh citrus compote, hazelnut  
and almond praline (596 kcal)

### **Textures of dark chocolate**

with fresh raspberry, aero crunch and raspberry  
sorbet (328 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.