

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

Custard apple and lemongrass vacherin

Mousse topped with meringue shards, spiced sable, and Manjari whipped ganache (195 kcal)

Roasted plum

with grape and red wine gel, macaron morsels, sage-infused ice cream, and a crisp nougatine disc v (298 kcal)

Chocolate and apple cylinder

Buckwheat and chocolate sponge with Andoa ganache, raspberries, and grapefruit jelly v (204 kcal)



Please scan the QR code for allergen and dietary information.

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.