

SET MENU

THREE COURSES

STARTERS

Torched Mackerel, Fennel, Pickled Rhubarb, Smoked Paprika Hollandaise (gf)

Pig's Cheek Terrine, Crème Fraîche & Cabbage Slaw, Crispy Quail's Egg (gf)

Deville Chicken Livers with Toasted Sourdough

Pea, Cucumber & Mint Gazpacho with Cucumber Ribbons & Radish (vg, gf)



MAINS

Steak Frites, served pink with Fries & Béarnaise Sauce (gf*)

Corn Fed Chicken Breast, Balsamic Roscoff Onion, Leek & Bacon Sauce, Pickled Girolles & Baby Leeks (gf)

Cold Poached Salmon with Sweet Chili Sauce on a bed of Orzo Pasta, Wild Garlic, Pea, Fennel & Radish

Rolled Melanzane, Pesto, Rocket, & Couscous Salad with Pomegranate Dressing (vg)



DESSERTS

Pineapple Tarte Tatin with Mango Salsa & Lemon Sorbet (vg)

Lemon Tart with Citrus Chantilly & Candied Lemon

Cherry & Chocolate Baked Alaska

Affogato, Vanilla Ice Cream with a Shot of Espresso