



3 Course Menu

Create a personalised set menu by selecting
one starter, one main and one dessert

Menu includes bread with butter and Chef’s choice of sides

Starter

Crudo of Yellow Fin Tuna
Red Chilli & Fennel

Grilled Goats Cheese (V)
Lentils, Tomato Confit & Endives

Crab Cake
Sweet Corn & Basil

Grilled Prawn & Avocado Ceviche (£5 Supplement)
Yellow Chilli & Lime, Coriander, Red Onion & Mint

Burrata (V)
Grilled Green Beans, Artichokes & Almond

English Quinoa Salad (Ve)
Roast Carrots, Raisins & Hazelnut

Caesar Salad
Anchovy, Egg, Croutons

Beef Tartare (£5 Supplement)
Sourdough Crisp



Main

Pressed Beef Shin
Herb & Potato Puree, Grilled Roscoff Onions

Ravioli of Smoked Ricotta (v)
Datterini Tomato, Olives & Basil

Potato Gnocchi (v)
Mushrooms, Peas & Pistachio

Scottish Trout
Artichoke & Saffron Potatoes

Glazed Aubergine (ve)
Swiss Chard, Fregola & Basil

Corn Fed Chicken
Wild Mushrooms & Chard

Grilled Sirloin Steak (£10 Supplement)
Sauteed Spinach, Fried Potato, Pepper Corn Sauce



Dessert

Strawberry & Elderflower Short Cake

Caraibe 66% Epic Chocolate Cake

Tiramisu

Sorbet (ve)

Available for lunch and dinner
From £105 per person

A discretionary service charge of 12.5% will be added to your bill. All prices are inclusive of VAT.
Please inform a member of our team if you have any allergies or dietary requirements.
As allergens are handled on site and some ingredients carry “may contain” warnings,
we cannot guarantee that any dish is completely free from specific allergens.
Detailed ingredient information is available upon request.

