
2 COURSES FOR 45

3 COURSES FOR 49

Glass of Laurent-Perrier La Cuvée Brut Champagne 22

STARTER

Shellfish Cocktail

Pacific King Prawns, Dorset Crab, Cucumber, Avocado, Gem Lettuce

Pacific Line Caught Yellowfin Tuna Tartare

Rice Cracker, Miso Aubergine, Soy Ponzu

Jerusalem Artichoke Velouté

Wild Garlic, Roasted Hazelnut, Chive Oil (V)

Aged Lake District Farm Beef Fillet Tartare

Cured Egg Yolk, Matchstick Potatoes

Beetroot Carpaccio

Roasted Heritage Beets, Cashew Curd, Watercress (Ve)

SUNDAY ROAST

Norfolk Black Leg Roast Chicken

Slow Roasted Lake District Farm Sirloin of Beef

Suffolk Pork Rack

All served with:

Yorkshire Pudding

Horseradish

Roasted Potatoes

Seasonal Vegetables

MAIN COURSE

Grilled Loch Duart Salmon

Cucumber, Grape, Yuzu Koshō Butter Sauce

Slow Cooked Cévennes Onion

English Asparagus, Freekeh, Hen of the Woods Mushroom, Truffle Jus (Ve)

Gnocchi Parisienne

Pea, Broad Bean, Morels, Pecorino Cheese (V)

DESSERT

Coffee Chocolate & Caramel Bar

Lemon & Strawberry Millefeuille

Crêpe Suzette Flambéed at the Table

Vanilla Ice Cream

£10 supplement

Selection of Seasonal Cheeses

Truffle Honey, Peter's Yard Crackers, Raisin & Walnut Bread

£9 supplement



(V) Vegetarian (Ve) Vegan

Should you have any questions regarding the content or preparation of any of our food please ask one of our team.

Our fish is MSC certified. Our meat is Red Tractor certified.

A 15% discretionary service charge will be added to your final bill. All prices include VAT.