

Set Menu

Starters

V Chilled Jerusalem Artichoke Soup Velouté, Pickled Cucumber & Pumpernickel Crumb V Crispy Goats Cheese, Slow Roast Beetroot, Black Radish & Hazelnuts Orange & Coriander Soused Sea Bream, Shaved Fennel Grilled Chicken Salad with Lemon Grass & Ginger Sauce, Carrot & Mooli

Mains

V Roasted Aubergine, Bulgur Wheat, Feta, Pomegranate & Cumin Yoghurt

V Phene Burger, Relish, Mature Cheddar, Pickles, ,Fries & Raw Slaw

Cod, Cocotte Potatoes, Green Beans, Curry & Carrot Coulis

Macaroni Cheese, Spinach & Truffle Oil Lamb Cutlets, Pickled Pattypan Squash, Aubergine, Spinach

Desserts

GF Lemon Sorbet & Prosecco Plum & Almond Tart, Chantilly Cream Dime Bar Cheesecake, Chocolate Sorbet & Salted Caramel Sauce

A discretionary 1.5% service will be added to your final bill.

Allergen information is available. Please ask a member of our team.

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