

Set menu

Jerusalem artichoke soup, gruyere brioche & winter truffles
Cured silver bream, jalapeño, fennel, citrus
Devon white chicken & leek terrine, truffle & hazelnut dressing

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West country lamb faggot, glazed onion, caper & mint
Newlyn hake, clams, smoked buttermilk, dill
Delicia pumpkin risotto, toasted seeds, Cropwell bishop stilton

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Chocolate choux bun, banana custard, hot salted caramel
Yorkshire rhubarb trifle
A couple of English cheeses, quince, sourdough crackers

2 courses at £38 per person

3 courses at £45 per person

Sides £8

Cave-aged cheddar cauliflower cheese
Winter greens, chilli & sesame
Bitter leaves, salad cream
Pomme purée

Head Chef Marc Hardiman

Available for lunch from Monday to Saturday.

For dinner, the menu is required to be pre-booked in advance.

Dinner availability: Monday to Thursday 6pm until 9.30pm, Sunday 7pm until 9.30pm

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill.

For our guests with dietary requirements or food allergies please ask for the manager who will advise on the ingredients used within this menu

Our artisan cheeses are made with unpasteurized milk.