

COURSE SET MENU £42.50

Choice of Starter

Courgette & Broad Bean Salad

Vegan cashew labneh, radish top dressing

Spicy Fried Squid

Cayenne pepper, paprika, lime mayo

Main Course

choose from

Chalk Stream Trout

Spinach, samphire, mussels, beurre blanc

Blackened Chicken Thighs

Green beans, sugar snaps, broccoli, mixed leaves, chilli, caramel & clementine dresssing

28 Day Dry-Aged Sirloin Steak (+£16.50)

Triple cooked chips & salad, béarnaise or peppercorn sauce

Garden Plate (vg)

Aubergine tartare, seasonal vegetables, Jerusalem artichokes, lentils, pumpkin seeds, Taggiasche olives, Balsamela

Choice of Dessert

Lemon & Sesame Tart

Biscuit, meringue, white chocolate

Selection of Gelato & Sorbets

Chocolate cake (vg) Coconut flakes

Jones' Fillet Steak Tartare

Truffle, beef dripping toast

Contact us for custom designed drinks packages, tailored for your bo Contact us for custom designed drinks packages, tailored for your booking.

An optional 13.5% service charge will be added to your bill.

This is distributed in its entirety to the members of the team who serve you.

If you have a food allergy or intolerance, including one to gluten, eggs, fish, peanuts, soybeans, milk, lactose, nuts, celery, mustard, sesame seeds, sulphur dioxide, lupins, crustaceans or molluscs, please do not hesitate to ask for more details.