



House bread

Starters

Roasted squash, chilli and coconut soup

Chicken liver parfait, red onion marmalade, toasted brioche

Pan-fried squid, anchovies, courgette fregula, balsamic vinaigrette, squid ink cracker

Snack

Cheddar and gruyère beignets, truffle oil

Main Courses

Chicken supreme, carrot purée, caramelised red onion tartlet, leeks, red wine sauce

Parmesan gnocchi, wild mushroom emulsion, confit tomato, oregano, Parmesan crisp

Lamb rump, pomme Anna, purple sprouting broccoli, mint, burnt shallot purée

Roasted cod, risotto Milanese, roasted salsify, hazelnut, brown shrimp and caper butter

Sweets

Vanilla rice pudding, plum and anise compote, puffed wild rice

Cherry clafoutis tart, cherry ripple ice cream

Chocolate pot, raspberry meringue, salted caramel, crème fraîche sorbet

After-dinner coffee

3 Courses 12.50

*If you suffer from any particular allergies, please notify a member of our service team.
A full list of ingredients is available on request*