



Sample Set Menu 1

We use selected local independent producers as a result please note that menus are subject to changes without prior notice

Please ask for our latest menu

Starters

Poached Native Lobster,
Couliflower and Lobster Butter Sauce
Supplement £20

Warm Salad of Quail, Caramelised Orange Puree,
Wild Asparagus and Hazelnut Dressing

Seared Hand Dived Scallop,
Pork Belly, Braised Peas, Bacon and Onion Jam

Seared Foie Gras,
Sweet and Sour Peach, Gingerbread

Mains

Poached South Coast Turbot
Langoustine Vinaigrette and Summer Vegetables

Assiette of Lune Valley Lamb

Seabass, Baby Fennel, Preserved Lemon,
Black Olive, Rosemary and Garlic Butter Sauce

Courgette Flowers Stuffed with Ricotta and Provencale Vegetables, Warm Tomato Vinaigrette

Desserts

Light Choux Case
with Strawberry Cremeux

Set Citrus Custard
and Yogurt Sorbet

Gianduja Mousse
with Hazelnut Ice Cream

Three Courses £97

*Please advise us of any allergies or dietary requirements
A discretionary service charge of 15% will be added to your bill.
All prices include VAT*