



3 COURSES, £40 PER PERSON

Gazpacho soup, olive oil

Ham and parsley terrine, red onion confit

H. Forman and Son smoked salmon, lemon and capers

Buffalo mozzarella with pickle beetroot salad, pinenuts and aged balsamic

Salad of vine tomatoes and water melon, feta cheese, flat parsley

Salad of asparagus, chopped duck eggs and flat parsley

Caesar salad with anchovy dressing and croutons

Roast cod, white beans, chorizo and parsley oil

Seared fillet of seabass with saffron and mussel nage

Grilled rump of beef, french beans with smoked bacon, fondant potato

Cold poached salmon, pickled cucumber, secretts farm leave, lemon dressing

Baked red onion tart, beetroot, rolled goats cheese

Artichoke and ricotta ravioli, sage butter sauce

Coconut crème brûlée

English strawberries with cloteed cream

Valrhona chocolate fondant, vanilla ice cream

Warm pear and almond tart, creme chantilly

chefs selection of 3 cheeses

French beans and glazed carrots 4.15 per person

mixed leaf side salad 4.15

12.5% discretionary service charge will be added, 17.5% VAT included