

STARTER

Carrot and orange soup, carrot top pesto with coriander oil

Coffee braised pork cheek, celeriac mash and potato crisp

Cured sea trout and seaweed ballotine with crème fraîche sorbet

Hand dived scallops, pea and mint purée with pancetta crisps

(£3.00 supplement)

Assiette of wild mushrooms

MAIN COURSE

Beef fillet, wasabi mash, charred Roscoff onion, seasonal
vegetables with chateaubriand sauce

Herb crusted sea bass, roasted red pepper and almond risotto
with spring onion salsa

Maple glazed duck breast, candied red cabbage and poached
plum

Guinea Fowl breast, quinoa, baby root vegetables and chicken
consommé

Squash and goat's cheese strudel, curly kale, baby root
vegetables with truffle cream

SAVOURY

Selection of British and European cheeses with homemade chutney
and black grapes (£3.00 supplement)

Whipped Tunworth cheese with port and cranberry sauce

DESSERT

Hazelnut soufflé, chocolate and coffee sauce with coffee ice
cream

Caramel roasted apple on puff pastry with Calvados cream and
lemon thyme

Coconut and white chocolate crèmeux with pineapple and
coconut yoghurt sorbet

Set yuzu curd, textures of ginger and jasmine tea with jasmine tea
sorbet

Selection of teas and coffees available
or

Coffee Gourmand £7.50
(choice of coffee with Petits Fours)

2 courses £37.00

3 courses £48.00

4 Courses £60.00 (including savoury course)

We cannot guarantee the absence of any traces of nuts or other allergens, please advise staff
if you have any dietary requirements
12.5% service charge will be added to your bill