

---

# SET LUNCH

---

## STARTERS

Roasted Potato & Onion Soup, Caviar

Buffallo Mozzarella, Baked Heritage Carrots, Hazelnut Cream

Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

---

## MAIN COURSES

West Country Picanha Steak, French Fries & Old Bay Mayonnaise

Fillet of Cornish Cod, Creamed Potatoes, Spring Vegetables

Heritage Pumpkin Risotto, Taleggio, Crispy Sage, Pumpkin Seeds

---

## DESSERTS

Brazilian Coffee Tiramisu, White Chocolate Cappuccino Sorbet, Mascarpone Espuma

Granny Smith Apple & Cinnamon Crumble, Tahitian Vanilla Ice Cream, Caramelised Almonds

Hazelnut Praline & Pear Baked Alaska, Caramelised Pear. Praline Cremeux

---

## SIDE DISHES

Broccoli-Rapini, Tomato, Garlic £6

Désirée Potato Purée £6

Creamed Spinach £6

Crispy French Fries, Herbs £10

---

TWO COURSES £39

THREE COURSES £45

Executive Chef, Elliott Grover  
Executive Pastry Chef, Niamh Larkin

Our menu contains allergens. If you have any allergies or intolerances, please do let a member of the restaurant team know upon placing your order. Prices include VAT and exclude 15% service charge.