
SET LUNCH

STARTERS

Roasted Jerusalem Artichoke Soup, Black Truffle, Chives

Burrata, Poached Yorkshire Rhubarb, Celery

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 Agnolotti, Sage Brown Butter, Pumpkin Seeds

DESSERTS

Sticky Toffee Medjool Date Cake, Clementine Gelato, Butterscotch Sauce

Burnt Basque Cheesecake, Yorkshire Rhubarb, Pistachio Tuile

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

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.