
SET LUNCH

STARTERS

Roasted Cauliflower Soup, Shaved Black Truffle, Brioche

Burrata, Smoked Aubergine, Sesame

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.