
SET LUNCH

STARTERS

Newhouse Farm Spring Asparagus, Poached egg, Crispy prosciutto, Hollandaise
Burrata, Heritage Tomato, Black Olive Tapenade, Crispy Crouton
Butter Lettuce Salad, Avocado, Stilton, Champagne-Herb Vinaigrette

MAIN COURSES

West Country Picanha Steak, French Fries & Old Bay Mayonnaise
Fillet of Seabass, Creamed Potatoes, Spring Vegetables
English Sweet Pea Agnolotti with Marjoram & Parmigiano Reggiano

DESSERTS

Marjolasian, Cashew Nougatine, Espresso Mousse, Cappuccino Ice Cream
Burnt Basque Cheesecake, New Forest Strawberries, Strawberry Sauce
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.