

THREE COURSE MENU

£115

Orkney Scallop, Spiced Carrot and Vadouvan
Potato Vichyssoise, Smoked Bacon and Comté
Smoked Sea Trout, Cucumber and Citrus



John Dory, Coco Bean and Menton Lemon
Suffolk Lamb, Black Garlic and Mint
Chestnut Fed Pigeon, Cassis and Smoked Beetroot



Brillat-Savarin Cheesecake, Prune, Pear and Armagnac
Bramley Apple and Blackberry Soufflé, Vanilla Chantilly

Selection of Artisan Cheese
Supplement Course £16, Additional Course £33

This menu is only available during lunchtime Monday - Friday

*All prices are inclusive of VAT and a discretionary
service charge of 12.5% will be added to the bill.*