

## THREE COURSE MENU

£98

Orkney Scallop, Stuffed Courgette Flower and Menton Lemon  
Jerusalem Artichoke Velouté, Parmesan and Roscoff Onion  
Smoked Trout, Pickled Cucumber and Citrus



Wild Sea Bass, Spiced Carrot and Vadouvan  
Suffolk Lamb, Black Garlic and Mint  
Brittany 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.*