

THREE COURSE MENU

£92

Duck Liver Tartlet, Peach and Almond

Pea Velouté, Smoked Bacon and Pecorino

Smoked Sea Trout, Cucumber and Verjus



John Dory, Saffron and Menton Lemon

Suffolk Lamb, Courgette Flower and Kalamata Olive

Rhug Estate Chicken, Lovage and Supreme Sauce



Vanilla and Almond Praline, Dulcey and Banana Ice Cream

Raspberry 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.*