

THREE COURSE MENU

£92

Duck Liver Tartlet, Cherry and Pistachio
Potato Vichyssoise, Smoked Bacon and Wild Garlic
Orkney Scallop, Courgette Flower and Citrus



Red Mullet, Saffron and Menton Lemon
Suffolk Lamb, Green Asparagus and Mint
Rhug Estate Chicken, Lovage and Supreme Sauce



Vanilla and Almond Praline, Dulcey and Banana Ice Cream
Exotic Mango Soufflé, Rum and Coconut
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.*