

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.*