

THREE COURSE MENU

£98

Orkney Scallop, Spiced Carrot and Vadouvan
Pea Velouté, Smoked Bacon and Crème Fraiche
Smoked Trout, Pickled Cucumber and Citrus



John Dory, Saffron and Menton Lemon
Suffolk Lamb, Courgette and Basil
Brittany Pigeon, Wild Garlic and Green Asparagus



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.*