

THREE COURSE MENU  
£86

Tartlet of Duck Liver, Sour Cherry and Almond  
Heirloom Tomato, Native Lobster and Basil  
Smoked Sea Trout, Horseradish, Cucumber and Dill



Red Mullet, Courgette and Menton Lemon  
Suffolk Lamb, Roscoff Onion and Mint  
Rhug Estate Chicken, White Asparagus and Supreme Sauce



Sour Cherry Soufflé, Vanilla Chantilly  
Menton Lemon, Yoghurt and Honey  
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.*