



PLATEAU

STARTERS

- Spiced parsnip velouté, golden raisins, coriander cress (V) — 8
- Grass fed Aberdeen angus beef tartare— 12 / 18
- Seared Orkney scallops, Morteau sausage, leek fondue, beurre blanc — 15
- Smoked ham hock Presse, clementine preserve, fine herb salad — 9
- Citrus cured salmon, baked heritage beetroots, crème fraiche— 10
- Charcuterie platter, celeriac and apple remoulade, fresh bread — 9
- Pan seared Foie gras, caramelized black fig, port reduction — 15
- Kale & quinoa salad, avocado, pomegranate, almonds (VG) — 9 /17

MAINS

- Crispy pork belly, turnip tops, pomme puree, Bramley apple sauce — 24
- Roast corn-fed chicken, mushrooms, sweetcorn & runner beans, supreme sauce— 20
- Fillet of Seabream, crushed pink fir potato, sea vegetables, crab sauce — 22
- Cod, Fennel lyonnaise, Cuttlefish & confit artichoke ragout — 24
- Gnocchi, ratatouille stuffed courgette flower, sauce vierge (VG, GF) — 18
- Risotto of autumn black truffles, sautéed chanterelle mushrooms (V) — 18
- Dry aged Aberdeen angus beef, bearnaise sauce
 - 200g Fillet — 30
 - 400g Rib eye — 34

SIDES

- Charred tender stem broccoli & garlic butter — 4
- Truffled pomme pure — 5
- Crispy mixed salad, French dressing — 4
- Pommes frites — 4

SATURDAY/SUNDAY BRUNCH

12.00 – 16.00

2/3 COURSES 25/30

*Add 20pp for free-flowing bubbles (90 minutes)
Parties of 7 and above 25pp (90 Minutes)*

V vegetarian – VG vegan – GF gluten free – R on request

NIBBLES

- Selection of artisan bread with salted butter — 3.5
- Nocellara olives— 4
- Salted, roasted almonds — 4

SET MENU

Lunch 2 courses £25

Dinner 3 courses & Peach Bellini £35

STARTERS

- Spiced parsnip velouté, golden raisins, coriander cress (V)
- Citrus cured salmon, baked heritage beetroots, crème fraiche
- Kale & quinoa salad, avocado, pomegranate, almonds (VG)
- Smoked ham hock Presse, clementine preserve, fine herb salad

MAINS

- Fillet of Seabream, crushed pink fir potato, sea vegetables, crab sauce
- Roast corn-fed chicken, mushrooms, runner beans, supreme sauce
- Flat iron steak, green peppercorn sauce
- Risotto of autumn black truffles, sautéed chanterelle mushrooms (V)

DESSERTS

- Classic crème brûlée
 - Ice-cream and sorbets
 - Selection of 2 French artisan cheeses, fruit chutney, crackers
- LUNCH: 12.00 – 14.30 DINNER: 17.30 – 20.00



DESSERTS

- Classic crème brûlée —7.
- Apple tart fine, vanilla ice cream — 7
- Ice-cream and sorbets —7
- Dark chocolate marquise, caramel & honey comb —7
- Selection of 3 cheeses, fruit chutney & crackers— 10



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs and unpasteurised cheese may increase your risk of foodborne illness. Please be aware some dishes may contain nut traces. Should you have any dietary requirements, please ask your server who will be happy to discuss them with you. All prices included VAT at the current rate. A discretionary 12.5% service charge will be added to your bill.