



PLATEAU

STARTERS

- Seaweed cured Scottish salmon, pickled vegetables, crème fraiche, dill 227 kcal 14
- Crab & King prawn raviolo, baby pousse & lemon verbena bisque 620 kcal 16
- Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion 556 kcal 12.5
- Warm Norfolk asparagus, crispy duck egg, beurre noisette hollandaise sauce (v) 460 kcal 18
- Puglian Burrata, grilled courgette, minted petit pois, Pistou (v) 515 kcal 12
- Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal / 948 kcal 10 / 18

MAINS

- Gilt-head seabream, laksa, baked wild rice, brown shrimp, chilli & lime dressing 794 kcal 28
- Poached Sea trout, panaché of root vegetables, cous cous, citrus consommé 770 kcal 26
- Roasted Chicken Breast, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,552 kcal 26
- Lightly spiced Barnsley chop, jersey royals, monks beard, pickled anchovy, lamb sauce 1,345 kcal 36
- Dry aged Beef fillet, pommes frites, peppercorn sauce, watercress 1,371 kcal 42
- Fine herb gnocchi, white asparagus, broad beans, wild mushrooms (v) 504 kcal 19.5

SIDES

- Minted Jersey Royal potatoes 419 kcal 7
- White truffle oil & parmesan pommes frites 532 kcal 7
- Purple sprouting broccoli, beurre noisette, almonds (v) 264 kcal 6
- Pommes frites (vg) 492 kcal 5.5
- Mixed baby leaf salad, French dressing (v) 356 kcal 5

SATURDAY BRUNCH

11:30 – 15.00

2/3 COURSES 32/37

Add free-flowing Rosé for £30pp
Or free-flowing Bubbles for £25pp
(90 minutes)

v - vegetarian | vg - vegan

NIBBLES

- Selection of artisan bread with salted butter 558 kcal 4.5
- Gordal olives 66 kcal 4.5
- Salted, roasted almonds 310 kcal 5.5
- Lindisfarne rock oyster No3 22 kcal 4
Jersey rock oyster No3 22 kcal 4
Served with lemon & Mignonette

SET MENU

Two courses 38 / Three courses 42

STARTERS

- Seaweed cured Scottish salmon, pickled vegetables, crème fraiche, dill 227 kcal
- Corn fed chicken & madeira pressing, quail egg, crispy pancetta, baby gem, Caesar emulsion' 556 kcal
- Kale & quinoa salad, chicory, pomegranate, almonds (vg) 474 kcal

MAINS

- Poached Sea trout, panaché of root vegetables, citrus consommé 770 kcal
- Corn fed chicken breast, hand rolled linguini, wild mushrooms, spring onion, sherry velouté 1,146 kcal
- Flat Iron steak, pommes frites, peppercorn sauce, watercress 1,076 kcal
- Fine herb gnocchi, white asparagus, broad beans, wild mushrooms (v) 504 kcal

DESSERTS

- Dark chocolate delice, mandarin sorbet 675 kcal
- Classic crème brûlée (v) 525 kcal
- 2 Scoops of ice-cream (v), sorbets (vg) 455 kcal
Ice-cream: Vanilla 186 kcal, Chocolate 181 kcal
Sorbet: Raspberry 59 kcal, Mango 58 kcal, Coconut 49 kcal, Mandarin 38 kcal, Strawberry 69 kcal

Monday to Friday

LUNCH: 12.00 – 14.30

DESSERTS

- Dark chocolate delice, mandarin sorbet 675 kcal 9
- Classic crème brûlée (v) 525 kcal 9
- Selection of 4 cheeses, fruit paste, honey & crackers (v) 747 kcal 8
- Pineapple carpaccio, exotic fruit salad, coconut sorbet, fresh lime (vg) 409 kcal 9
- Ice-cream (v) & sorbets (vg)
1 scoop - 4, 2 scoops - 7, 3 scoops - 9
Ice-cream: Vanilla 186 kcal, Chocolate 181 kcal
Sorbet: Raspberry 59 kcal, Mango 58 kcal, Coconut 49 kcal, Mandarin 38 kcal, Strawberry 69 kcal, Passion Fruit 42 kcal

If you have any food allergies or intolerances, please speak to your waiter before ordering. Please be aware that traces of allergens used in our kitchen may be present.

(VG) - suitable for vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

13.5% discretionary service charge will be added to your bill. Prices include VAT.