



SET MENU

STARTERS

Beef bresaola, mixed leaves salad, poached egg

Halibut and rocket risotto

Salsify and truffle soup

MAIN COURSES

Salmon, lemon new potatoes, chive butter sauce

Chicken breast, baby leek, golden beetroot, pea puree

Gnocchi with three cheese sauce

DESSERTS

Melk tart

Chocolate fondant, mandarin sorbet

Mixed berries jelly, raspberry sorbet

2 Courses £ 16.00 per person

3 Courses £ 21.00 per person

All prices include VAT. A discretionary 12.5% Service Charge will be added to your bill. Not available in conjunction with any other offer. Not available for groups above 8 pax. Menu is subject to availability.