

SPRING SET MENU

Available Sunday to Wednesday All Day, Thursday to Saturday 12.PM - 4.30PM

Two Courses £34.00 || Three Courses £39.50

Wild Idol

Alcohol Free Sparkling 0.0 %
125ml Glass £10

Crémant de Bourgogne

125ml Glass
£10

Henriot Brut Champagne

125ml Glass
£19

STARTERS

Crispy Salt & Pepper Squid
with kimchi mayonnaise
& house pickles

Pea & Gem Lettuce Soup
with crème fraîche

Burrata & Sicilian Tomatoes
with basil pesto
& Amalfi lemon pangrattato

Tuna Tartare
with avocado, cucumber, wasabi & yuzu dressing
£6.00 Supplement

MAINS

Roasted Sea Trout
steamed asparagus, pink fir potatoes
& trout caviar butter sauce

Spring Vegetable Risotto
with broad beans, peas, asparagus
& Gorgonzola

Roast Devonshire Chicken
with Roscoff onion purée,
wild mushrooms & tarragon jus

Chargrilled Halibut Tranche
with béarnaise
£18.00 Supplement

SIDE DISHES

Potatoes £7.00
buttered new, chipped or mashed

Steamed Tenderstem Broccoli £7.75
with confit garlic & lemon oil

Rocket & Parmesan Salad £9.75
with aged balsamic

Spinach £7.50
steamed, olive oil, buttered or creamed

Buttered Spring Vegetables £8.00
with lemon & tarragon

Garden Salad £8.75
with honey mustard dressing

Roasted Carrots £ 7.75
with salsa verde

DESSERTS

Raspberry Frangipane Tart
with clotted cream

Welsh Rarebit

Amalfi Lemon Meringue
Coupe

Baked Vanilla Cheesecake
with strawberries
£3.00 Supplement

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill.

For allergy and nutritional information please scan the QR code:



ALLERGENS