

SUMMER SET MENU

Two Courses £34.00 || Three Courses £39.50

APERITIF

Americano

*Campari, Sweet Vermouth,
Soda*
£15

Strawberry Spritz

*Tanqueray No TEN gin, Pimm's,
Strawberry, basil, lemon, soda
& prosecco*
£13

Crémant de Bourgogne Rosé

125ml Glass
£10

Henriot Brut Champagne

125ml Glass
£19

Wild Idol Rosé

Alcohol Free Sparkling 0.0 %
125ml Glass £10

STARTERS

Beer-Battered Halibut Cheeks

*with sauce gribiche
& pickled samphire*

Chilled Gazpacho

with stracciatella, aged balsamic & basil

Heritage Beetroot Salad

*with marinated feta,
watermelon & mint*

Yellowfin Tuna Tartare

whipped avocado, crispy shallots & yuzu ponzu
£6.00 Supplement

MAINS

Fillet of Sea Bream

*with la ratte potatoes
& sauce vierge*

Miso-Glazed Salmon

*with Asian greens, dashi broth
& furikake*

Roast Devonshire Chicken

*with girolle mushroom fricassée,
English peas & smoked bacon*

Native Lobster & Samphire Risotto

with lemon & chervil
£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

Tarragon-Buttered Summer

£8.00

Vegetables

Garden Salad

£8.75

with honey mustard dressing

Roasted Carrots

£7.75

with salsa verde

DESSERTS

St. Antoine Comté

seasonal chutney & crackers

Profiteroles

*with vanilla ice cream
& hot chocolate sauce*

Strawberry & Elderflower

Eton Mess

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