

SUMMER SET MENU

Two Courses £34.00 || Three Courses £39.50

Chablis Genilotte

125ml Glass
£16

Strawberry Spritz

Tanqueray No TEN gin, Pimm's,
strawberry, basil, lemon, soda
& Prosecco
£15

Crémant de Bourgogne Rosé

125ml Glass
£10

Henriot Brut Champagne

125ml Glass
£19

Future Château Blush

Low ABV Rosé 6.5 %
250ml Carafe £15

— STARTERS —

Spiced Sweetcorn
& Coconut Veloute Soup

Endive, Avocado & Blue Cheese Salad
honey, Champagne & chive vinaigrette

Salmon Tartare
with avocado & spicy miso

Griddled Tiger Prawns
jalapeño, shiso & yuzu butter
£8.00 Supplement

— MAINS —

Pan Fried Fillet of Bream
*with Sardinian fregola, agretti
& datterini tomatoes*

Girolle & Zucchini Risotto
with Parmesan

Fillet of Hake
*with wilted olive oil spinach
& salsa puttanesca*

Halibut Tranche
with potted shrimp & caper butter
£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 —

Black Forest Choux Bun

Golden Cross Goats Cheese
with plum chutney & soda bread

Lemon & Blueberry Cheesecake Sundae

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