



September 2020

Glass of Champagne 10.50
White peach Bellini 7.50

- starters**
- marinated feta, piquillo peppers, apple, beetroot, frisse, pickled fig 8.50 **(gf)**
 - steamed mussels, yellow coconut curry & basil 8.75 **(gf)**
 - salmon & dill fishcake, samphire, hollandaise 8.25 **(gf)**
 - roast butternut squash, potato & thyme soup & croutons 6.95
 - chicken liver, pink peppercorn & tarragon pate, grape & apple chutney, toast 6.95
 - seared rare tuna, pickled vegetables, ponzu & wasabi crème fraiche 12.50 **(gf)**
- mains**
- mustard marinated lamb rump, creamy potato gratin, garlic spinach & peppercorn sauce 22.50 **(gf)**
 - chicken breast, coconut yellow curry, baby tomato, sugar snaps, jasmine rice 18.95 **(gf)**
 - fillet of beef, fries and green peppercorn sauce 29.95 **(gf)**
 - wild sea bass, leek mash, pea shoots, butter sauce 24.50 **(gf)**
 - baked cod, saffron potato, braised fennel, roast garlic & provençale tomato, basil 18.75 **(gf)**
 - roasted celeriac, marrow, baby spinach, pea & rosemary risotto 14.50 **(gf)(v)**
- dessert**
- buttermilk pannacotta, strawberry compote 7.50 **(gf)**
 - hot chocolate mousse, vanilla ice cream 7.50 **(gf)**
 - red plum frangipane tart & vanilla ice cream 6.95 **(n)**
 - strawberry & passionfruit ice cream, shortbread 6.50 **(n)**
 - mango & coconut sorbet 6.50 **(gf)(v)**
 - selection of neals yard cheese, chutney & biscuits 10.50 **(n)**

(n) contains nuts, (gf) gluten free, (v) vegan

an optional gratuity of 12.5% will be added to your bill
please note we cannot guarantee the absence of traces of nuts in any of the above dishes
for allergy or food intolerance information please ask a member of staff