

SET MENU

2 courses £34.00 | 3 courses £39.00

APÉRITIFS

Royal Ascot Blush

Silent Pool gin, raspberry, lemon, Fever-Tree Lemonade
£15.00

WINE BY THE GLASS

Folli & Benato - Gavi di Gavi

Piedmont, Italy 2024
£11.00 125ml

Forever Summer - Maison Mirabeau - Méditerranée, France

2024
£10.00 125ml

Fleur de Montblanc - Merlot

Pays d'Oc IGP - Languedoc-Roussillon,
France
£11.00 125ml

STARTERS

Torched Cornish mackerel

miso ponzu dressing, fennel,
radish and dill

Buffalo mozzarella (v)

broad beans, artichoke, chilli and mint

Minted spring pea soup

cured ham and parmesan straw

MAINS

Chargrilled Black Angus Sirloin Steak

Bearnaise sauce and chips
(Supplement £18.00)

Whole roasted plaice

Calabrian chilli, basil and agretti

Fillet of sea bream

chargrilled prawn, sautéed spinach and shellfish sauce

Pan-fried Chalkstream trout

courgette and datterini tomato vierge

SIDES

Potatoes (vg/v)

chipped, mashed
or heritage
£7.00

Buttered peas and

gem lettuce

confit shallots and pancetta
£7.75

Spinach

steamed, buttered
or olive oil and garlic
£7.25

Baby gem salad (v)

ranch dressing, pickled shallots
and sourdough croutons
£9.75

DESSERTS

Passionfruit and raspberry tart

crème fraîche

Amedei chocolate mousse

sea salt, olive oil and sourdough crisp

Strawberry coupe

fresh strawberries, crème Chantilly



Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 13.5% will be added to your bill. Includes VAT. Vaping is not permitted. * Offer available only with set menu offering. Does not apply with A La Carte options.