

# 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

Chilled tomato gazpacho  
Atlantic prawns, basil and chilli oil

## 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  
cherries and milk ice cream

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.