

SET MENU

2 courses £34.00 | 3 courses £39.00

APÉRITIFS

Bees Knees

Silent Pool Gin, lemon, chamomile, thyme, honey, orange

£13.00

WINE BY THE GLASS

Folli & Benato - Gavi di Gavi
Piedmont, Italy

£11.00 125ml

Bardolino Chiaretto - Cantina
Castelnuovo del Garda - Veneto, Italy

£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

British heritage sirloin steak
Béarnaise sauce and chips
(Supplement £18.00)

Fillet of sea bream
chargrilled prawn, sautéed spinach and shellfish sauce

Whole roasted plaice
Calabrian chilli, basil and agretti

Pan-fried Chalkstream trout
courgette and datterini tomato vierge

SIDES

Potatoes (vg/v)
chipped, mashed
or heritage
£7.00

Tarragon buttered summer
vegetables
£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

Greengage & almond tart
with blackberry ripple ice cream

Amedei chocolate mousse
cherries and milk ice cream

Blackberry coupe
fresh blackberries, 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.