

SET MENU

2 courses £39.00 | 3 courses £45.00

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

Smoked Trout Salad
crispy potato, horseradish creme fraiche,
beetroot, trout roe and cured egg yolk

Sea bass aquachile
avocado, cucumber, jalapeno and lime

Delica pumpkin risotto
Toasted seeds and sage

MAINS

Fish stew
Hake, prawn, mussels and braised
fennel

Chicken fricasse
Girolles, carrots, potato puree
and tarragon sauce

Whole roasted plaice
brown butter, croutons, lemon and
capers

SIDES

Potatoes (vg/v)
chipped, mashed
or heritage
£7.50

Tarragon buttered vegetables
£7.75

Spinach
steamed, buttered
or olive oil and garlic
£7.50

Baby gem salad (v)
ranch dressing, pickled shallots
and sourdough croutons
£9.75

DESSERTS

Baron Bigod
with onion chutney and crackers

Vanilla pannacotta
with Autumn fruits

Honeycomb ice cream coupe
with chocolate sauce



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.