

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 crème fraîche,
beetroot, trout roe and cured egg yolk

Sea bass aquachile

avocado, cucumber, jalapeno and lime

Butternut squash risotto

Toasted seeds and sage

MAINS

Fish stew

Hake, prawn, mussels and braised
fennel

Chicken fricasse

Girolles, carrots, potato purée
and tarragon sauce

Whole roasted plaice

brown butter, croûtons, lemon and
capers

SIDES

Potatoes (vg/v)
chipped, mashed
or heritage

£7.50

Tenderstem broccoli
preserved lemon and aged
parmesan

£7.75

Spinach
steamed, buttered
or olive oil and garlic

£7.50

Baby gem salad (v)
ranch dressing, pickled shallots
and sourdough croûtons

£9.75

DESSERTS

Baron Bigod

with onion chutney and crackers

Vanilla panna cotta

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.