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

Beetroot cured Chalkstream trout
smoked crème fraîche,
cucumber, pickled shallot and dill

Sea bass aquachile
avocado, cucumber, jalapeno and lime

Wild mushroom risotto
Parmigiano Reggiano

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 croutons
£9.75

DESSERTS

Baron Bigod
with onion chutney and crackers

Vanilla panna cotta
rhubarb and clementines, toasted panettone

Honeycomb ice cream coupe
with chocolate sauce

For allergy and nutritional information please scan the QR code

(V) Vegetarian | (VG) Vegan

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.