



SET MENU

67.5 per person

WHILE YOU WAIT

Seaweed foccacia, anchovy & tomato butter / 280 Kcal
2.50 supplement per person (to be taken by whole group)

STARTERS

Torched Cornish mackerel, gooseberry, fennel, mustard seeds, buttermilk / 573 Kcal
BBQ squid, seashore vegetables, orzo, preserved lemon, ink / 491 Kcal
Summer vegetable fritto misto, olive tapenade, basil emulsion / ve / 366 Kcal

MAINS

Chalk stream trout, mussels, gem lettuce, morels, lovage cider / 453 Kcal
Violet artichokes, courgette, feta, heirloom tomatoes, hazelnuts, truffle / ve / 415 Kcal
9oz Dairy Cow sirloin, triple cooked chips, watercress, beef fat bearnaise / 1005 Kcal
Change your steak to a 7oz fillet steak / 826 Kcal / 12.5 supplement

SELECTION OF SIDES

Rainbow chard, anchovy gremolata / 309 Kcal
Heirloom tomatoes, wild garlic capers, pickled dulse / ve / 361 Kcal
Triple cooked chips, bonito seasoning / 411 Kcal
Served to the table / 5 supplement per person

DESSERT

Milk chocolate torte, dark rum, brown butter ice cream / v / 701 Kcal
Iced raspberry parfait, pistachio, mint / ve / 251 Kcal
Strawberry arctic roll, pink peppercorn, lemon curd, basil / v / 640 Kcal
Tunworth, port reduction, grapes celery crackers, celery / 244 Kcal / 5 supplement

PETIT FOURS

Coffee & chocolate truffles / v / 152 Kcal / 5 supplement per person (to be taken by whole group)

Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.

*An adult's recommended daily allowance is (2000 Kcal).
Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*