

N°3

SUMMER SET MENU

3 courses for 72 per person

FOR THE TABLE

Sourdough focaccia, sundried tomato & basil butter / 590 Kcal / 3 supplement per person
Nocellara olives, mint & green chilli / 265 Kcal / 3 supplement per person
Exmoor caviar, sour cream & blinis / 128 Kcal / 15 supplement per person
Colchester rock oysters, shallot vinegar, lemon / 46 kcal / 4.5 ea

STARTERS

Beef tartare, oyster mayonnaise, Granny Smith / 615 Kcal
Dorset crab, bbq corn, sweetcorn velouté, chive oil / 502 Kcal
Charred artichoke, broad bean ragu, lemon verbena, mint / ve / 370 Kcal
Tempura courgette flower, almond ricotta & lemon verbena / ve / 313 Kcal
Seared Orkney scallops, strawberry ponzu & trout roe / 355 Kcal / 12.5 supplement

MAINS

Pan fried bass, cockle marinère, peas & broad beans / 614 Kcal
Cauliflower puttanesca, pistachio gremolata / ve / 421 Kcal
Crispy aubergine, pickled daikon, cucumber, miso & black sesame beurre blanc / ve / 639 Kcal
Dry aged sirloin, charred hispi, sauce Choron, confit garlic & beef fat crumb / 956 Kcal
Upgrade your steak to a 7oz fillet steak / 748 Kcal / 12.5 supplement

SELECTION OF SIDES

Triple cooked chips / ve / 429 Kcal
Grilled leeks & dulse vinaigrette / ve / 377 Kcal
Heritage tomatoes, sauce vierge / ve / 289 Kcal
5 supplement per person

DESSERTS

Waffle & dulce de leche ice cream sandwich, espresso & dark chocolate ganache / v / 743 Kcal
Peach & raspberry pavlova, lemon verbena ice cream / ve / 555 Kcal
Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 386 Kcal / 7.5 supplement

PETIT FOURS

Coffee & petit fours / v / 5 supplement per person

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.*