



SPRING SET MENU

69.5 per person

W H I L E Y O U W A I T

Homemade focaccia, wild garlic butter

Gluten/dairy free option available

2.5 supplement per person (to be taken by whole group)

S T A R T E R S

Cured red mullet, courgette, labneh, grapefruit, trout roe / 380 Kcal

Squid ragu, parmesan, bottarga, preserved lemon, garlic bread / 705 Kcal

Pressed Isle of Wight tomatoes, green gazpacho, vegan feta / ve / 253 Kcal

M A I N S

Cornish monkfish, ajo blanco, celery, grapes, almonds, brown shrimp / 562 Kcal

Char siu celeriac, mushroom XO, sea shore vegetables / ve / 286 Kcal

Nettle & ricotta gnudi, spinach, watercress, hazelnuts / v / 634 Kcal

90z dry aged sirloin, wild garlic chimichurri, girolles, broad beans, triple cooked chips / 1456 Kcal

Upgrade your steak to a 70z fillet steak / 1001 Kcal / 12.5 supplement

S E L E C T I O N O F S I D E S

Our sides change regularly based on what fresh produce is currently available. Our events team will be able to confirm what dishes you'll receive closer to the date of your booking.

Served to the table / 5 supplement per person

D E S S E R T

Rum baba, roasted apricots, saffron, honey / 717 Kcal

Strawberry & peach pavlova, pistachio, lime, Earl Grey / ve / 752 Kcal

Tunworth cheese, seasonal chutney, fig & spelt crackers, celery / 483 Kcal / 7.5 supplement

P E T I T F O U R S

Coffee & chocolate truffles / v / 453 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 (vea) vegan available