

N°3

SPRING CHEF'S CHOICE MENU

*Available lunchtimes Monday to Friday and all day Saturday
2 courses for 44 or 3 courses for 49 per person*

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

Sourdough focaccia, basil & sun-dried tomato butter / v / 584 Kcal / 7

Nocellara olives, rhubarb & pink peppercorn / ve / 265 Kcal / 6.5

Cornish yarg & samphire arancini / v / 377 Kcal / 7

S T A R T E R S

Scotch beef tartare, oyster mayonnaise, granny smith, pickled ramson / 643 Kcal

Cornish mackerel crudo, pickled grape, white balsamic, mustard seeds / 565 Kcal

Bbq artichoke, broad bean ragu, lemon verbena, mint / ve / 382 Kcal / ve

M A I N S

Sea bream, three cornered leeks, allium verde, Wykham Farm asparagus / 410 Kcal

Nettle malfatti, pea velouté, sea beets, lemon, pine nuts / ve / 443 Kcal

9oz flat iron, watercress, pickled shallots, ox cheek gravy, truffle chips

Upgrade your steak to a 9oz sirloin steak / 12.5 supplement applies

S I D E S

Triple cooked chips, bonito seasoning / 429 Kcal / 7.5

BBQ gem lettuce, caesar dressing, anchovies, croutons / 416 Kcal / 8

Charred hispi, tonatto dressing, fried capers / 428 Kcal / 8

Rainbow chard, harissa & lemon / ve / 230 Kcal / 8

D E S S E R T

Dark chocolate ganache, pistachio, yuzu, buttermilk / v / 651 Kcal

Iced lemon parfait, coconut, meringue, basil / ve / 555 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement applies

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.*