

Market Menu

Ajoblanco, soft boiled quail egg, salsa verde
Portland crab tart, gooseberries, dill, Champagne sabayon
Jersey royal potato, raw beef, birch sap, pickled onion

-

Fettuccini, printemps vegetables, toasted ricotta
South Coast market fish
Cotswold white chicken, peas à la français, summer truffle

-

Berriollette soufflé, Tahitian vanilla ice cream
Apricot & almond praline verrine
Selection of 3 seasonal cheeses by Maître affineur 'Buchanans'*

3 courses £39 per person

Sides £5.5
Pomme purée
Seasonal leaves & salad cream
I.O.W. tomatoes, olives & chilli

Head Chef Marc Hardiman

This is a sample menu only. Available for Lunch Friday and Saturday 11.45am until 2.15pm.

All produce is prepared in an area where allergens are present. For those with allergies, intolerances, and special dietary requirements who may wish to know about the ingredients used, please ask a member of the Management Team.

*Our cheeses are made with unpasteurized milk.

Price includes VAT, a discretionary service charge of 12.5% will be added to your bill.