

Set menu

Jerusalem artichoke soup & summer truffles
Cured silver bream, jalapeño, fennel, citrus
Wye valley asparagus, sauce gribiche, black garlic

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Devon white chicken, peas à la Française, Alsace bacon, summer truffle
Newlyn hake, king prawns, smoked buttermilk, dill
Delicia pumpkin risotto, toasted seeds, Cropwell bishop Stilton

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Chocolate choux bun, banana custard, hot salted caramel
New forest strawberry trifle
A couple of English cheeses, quince, sourdough crackers

2 courses at £38 per person

3 courses at £45 per person

Sides - £8

Cave aged cheddar cauliflower cheese

Spring greens, chilli & sesame

Bitter leaves, salad cream

Pomme purée

Head Chef Marc Hardiman

This is a sample menu only. Available to groups of up to 7 guests.

Price includes VAT; a discretionary service charge of 13.5% will be added to your bill. 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 artisan cheeses are made with unpasteurized milk.