

Prix Fixe

Available from 6-7pm, Daily

2 courses | 32

Choose 1 dish from any 2 courses AND
either an appetizer OR a side

3 courses | 40

Choose 1 dish from each course AND
either an appetizer OR a side

Appetizers

Freshly baked sourdough

English rapeseed oil, house whipped butter

£5

(If added as an extra)

To Start

Jersey Royal velouté (v)

Potato tuile, wild garlic

Chicken & duck liver parfait

Port jelly, chicken fat brioche, ethical foie gras

Salmon tartare

Dashi, apple, avocado

Mains

Cornish red mullet

Squid ink spaghetti, langoustine bisque, shellfish

Beetroot wellington (v) (vg)

Grilled asparagus, mushroom sauce

Welsh lamb rump

*Served pink, sweet bread, shoulder & potato terrine, asparagus, black
garlic & anchovy*

Sides

Creamed spinach & nutmeg

Hand cut chips with Béarnaise sauce

New season potatoes with wild garlic butter

Tenderstem broccoli with toasted almonds

Green salad or Caesar salad

All £5

(If added as an extra)

Dessert

Dark chocolate crèmeux

Aero, honeycomb, crème fraîche sorbet

Passionfruit cheesecake

Coconut sorbet, pineapple & lime salsa

Choice of 3 cheeses

From the cheese trolley

Please inform your server of any dietary requirements. A 10% discretionary charge will be added to your bill, this will be shared by the team.

Key: (v) vegetarian | (vg) vegan | (gf) gluten free