



Early Supper Club

Tuesday – Saturday – 5.30pm Booking Only / 1 hour 45min Table Time

2 Courses £15 / 3 Courses £20

House Bread

Goats Cheese Mousse, Mulled Pear, Saffron Emulsion, Gingerbread, Radish

Grilled Mackerel, Mackerel Tartare, Wild Garlic, Crème Fraiche, Shallot, Caviar

Pressed Ham Hock & Langoustines, Cauliflower, Celery, Shellfish Mayo, Pickles [+3]

Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Sea Bream, Celeriac, Grape & Verjus, Artichoke, Chanterelle

Pork Belly, Pork Fillet, Lentils, Roscoff Onion, Turnips, Cider [+3]

Sautéed Seasonal Greens £3.5 Rosemary & Garlic New Potatoes £3.5

Roasted Root Vegetables £3.5

Banana Set Custard, Pecan, Toffee & Chimney Fire Kenyan Coffee

Vanilla & Pistachio Cheesecake, Lemon Curd, Cardamom & Earl Grey Sorbet

Selection of Artisan Cheeses, Traditional Garnishes [+£5]

We cannot guarantee that all our dishes are 100% free from nuts or their derivatives and our menu descriptions do not contain all ingredients, so please ask your server before ordering if you have any particular allergy or requirement. A full detailed allergen list is available upon request.

[V] Vegetarian [G] Gluten Free [D] Dairy Free