



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

Ham Hock & Langoustine Ravioli, Cauliflower, Celery, Shellfish Mayo, Pepper Coulis [+3]

Spinach, Petit Pois & Parsley Risotto, Gorgonzola

Sea Bream, Saffron, Tomato, Scallops, Oyster Leaf, Lobster Sauce

Guinea Fowl, Feves, Serrano & Almonds, Foraged Mushrooms, Shallots [+3]

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

Roasted Root Vegetables £3.5

Lemon Custard, Blackcurrant Sorbet, White Chocolate Crumble, Lemon Curd, Lavender

Vanilla & Pistachio Cheesecake, Raspberry Gel, 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