



Early Supper Club

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

2 Courses £15 / 3 Courses £20

House Bread

Goats Cheese Ravioli, Basil Veloute, Pickled Walnut, Shimeji Mushroom, Sage

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

Pressed Surrey Rabbit & Ham, Smoked Grapes, Black Garlic, Tarragon, Pickled Onion [+3]

Tomato Water Risotto, Heritage Tomatoes, Mozzarella, Basil

Sea Bream, Edamame Beans, Samphire, Pied Blue Mushrooms, Kaffir Sauce

Pork Fillet, Pea Puree, Black Pudding, Beetroot, Peas, Chicory [+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



Selection of Artisan Cheeses / [+£5]

Served with Traditional Garnishes

Kirkhams Lancashire Cheese

Yoghurty Tangy Flavour, Savoury Notes, Crumbly Buttery Texture, Unpasteurised

Blanche Goats Cheese

Soft and Mellow, but with a Lovely Lemon Tang, A straight Forward Down to Earth Cheese, Creamy Texture

Rollright Soft Cheese

From Brown Swiss Cows Milk, Washed Rind Soft Cheese, Buttery and Yielding Texture, Light Tones of Grass and Hay on the Finish

Hebridian Blue Cheese

From The Highland Cattle, Unpasteurised Cows Milk, Strong Acidic Notes, Creamy Melting Texture, Sharp All Round with A good Taste of the Cow itself, Strong and Bold a True Taste of the Farmyard

DIGESTIVE /

Celestine Limoncello, 25ml / £4

Frederico Arencello, 25ml - £4

El Banderia Vermut, 50ml / £6

Junique (Juniper & Wine), 125ml / 7

Macallan Single Malt 12yr, 50ml / £8

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