



### **Set Menu**

#### **Chilled tomato & basil soup**

Sourdough croutons

#### **Smoked ham hock & pigs trotter fritter**

Smoked carrot puree, pickled carrots & roasted oats

#### **Quinoa, sweet potato & jicama**

Mint, chilli, avocado, roasted macadamia nuts

#### **Carpaccio of salmon**

Smoked eel & kohlrabi remoulade, shaved fennel, deep-fried capers

#### **Corn-fed chicken breast marinated in miso & ginger**

Baked polenta, roast turnips & crisp sage

#### **200gr pork ribeye steak**

Shaved apple, fennel & mustard seeds, chorizo potatoes, apple sauce

#### **Roast fillet of stone bass**

Squid & aubergine ragout, green olive tapenade, basil

#### **Black truffle potato gnocchi**

White asparagus, dashi, dulce seaweed, shaved summer truffle

#### **Elderflower panna cotta**

Grilled peaches, crushed amaretto biscuit

#### **Strawberry mousse**

Lemon verbena, pistachio nuts

#### **Lemon meringue pie**

Poached English cherries

#### **Mango or raspberry sorbet**

3 courses with bubbles £30: Mon – Wed 5pm – 10.45pm; Thurs - Fri 12 - 2.30pm

2 courses with wine £20: Mon – Wed 12 – 2.30pm



Please alert your waiter to any food allergies and intolerances before ordering.

Menu is subject to seasonal and market availabilities.

Please note, a discretionary 12.5%. Service charge will be applied to your bill.

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