

Dinner Menu

Crab

White Crab, Brown Crab Royale, Chilled Watercress, Garden Herbs
Verónica Ortega, Cal, Bierzo, Spain 125ml £9.50

Beef

Shorthorn Beef Sirloin, Roast Carrot, Garlic, Beef Cheek and Bone Marrow Fritter, Red Wine Sauce
Domaine du Grapillon D'Or, Gigondas, France, 125ml £8.00

or

Wild Turbot

Langoustine, Courgette, Fish Stew
Cortese, Vanedda, Bianco, Terre Siciliane, Italy, 125ml, £7.00

Meadowsweet

Raspberry, Meadowsweet Ice Cream
Telmo Rodriguez, 'MR Mountain Wine', Malaga, Spain 70ml, £6.50

Peach

Chilled Rice Pudding, Peach Sorbet, Almond
*Domaine Des Chênes, Muscat de Rivesaltes,
Roussillon, France 70ml, £7.50*

or

Artisan Cheese Plate

£5.00 supplement or £10.00 as additional course

£55.00

Hot Drinks and Petit Fours £4.95

Dinner Menu will change daily

We will be pleased to amend our menus for specific dietary needs/allergies with advance notice. Please give details of your requirements when booking so that we may apply the same creativity and attention to all our dishes.

All prices are inclusive of VAT. Service is not included. All gratuities are shared amongst our team. For groups of six or more a discretionary 10% service charge is applied.