

Set Menu

Starters

Summer vegetable gazpacho (v) Rapeseed oil, celery cress

Marinated Norfolk quail
Pomegranate vinaigrette, grilled red endive

Compressed watermelon Cured salmon, radish salad

Mains

Pork tenderloin
Peas, roasted onion, wilted gem and cured ham

Fillet of Cornish bream (n)
French beans, pickled red onion salad, caponata, basil

Hand-rolled tagliatelle (v)
Summer vegetables, rapeseed oil and soft herbs

Desserts

Strawberry meringue
Balsamic and mint, strawberry ice cream

Fig and pistachio tart (n)
White chocolate ice cream

Lemon posset
Oat crumble, peaches, coconut crème fraiche

Two courses $| \pounds_{23}$ Three courses $| \pounds_{28}$

All dishes are gluten and dairy-free, however they are not prepared in a dedicated gluten and dairy-free kitchen.

Dishes marked (n) contain nuts. Dishes marked (v) are suitable for vegetarians.

An optional service charge of 12.5% will be added to your bill.