

THREE COURSE MENU  
£86

Heirloom Tomato, Native Lobster and Basil

Tartlet of Duck Liver, Fig and Cobnut

Smoked Sea Trout, Cucumber and Smoked Butter



Red Mullet, Courgette and Menton Lemon

Rhug Estate Chicken, Lovage and Supreme Sauce

Suffolk Lamb, Roscoff Onion and Mint



Sour Cherry Soufflé, Vanilla Chantilly

Seasonal Citrus Fruits, Set Custard

*Supplement Course £16, Additional Course £33*

*This menu is only available during lunchtime Monday - Friday*

*All prices are inclusive of VAT and a discretionary  
service charge of 12.5% will be added to the bill.*