

## THREE COURSE MENU

£86

Tartlet of Duck Liver, Fig and Almond  
Isle of Mull Scallop, Cauliflower and Bergamot  
Delica Pumpkin, Parmesan and Sage



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  
Selection of Artisan Cheese

*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.*