

THREE COURSE MENU

£110

Delica Pumpkin, Parmesan and Sage

Isle of Mull Scallop, Cauliflower and Bergamot

Sea Trout, Cucumber and Smoked Butter



Yorkshire Duck, Smoked Beetroot and Blackberry

Cornish Halibut, Celeriac and Cuttlefish

Suffolk Lamb, Artichoke and Black Garlic



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.