

Weekday Evening Menu

The Welcome

Chef's Selection of Snacks

Bread and Butter

Amuse-bouche

To Start

Norfolk asparagus, cep vinaigrette, pickled mushroom, parmesan mousse

Confit duck, textures of garlic, watercress

Cured salmon, blowtorched cucumber, wasabi aioli, pickled cucumber, oyster mayonnaise

The Main

Corn fed chicken breast, shallot puree, fondant potato, oyster mushroom, mustard sauce

Sea bream, tagliatelle, mussel stew, fennel and tarragon salad

Butternut squash and ricotta ravioli, butternut squash puree, carrots

To Finish

Lemon meringue pie

Chocolate tart, lemon and lime ice cream

Poached pear, walnut whip, dulce de leche

A selection of cheese

Coffee & Petit Four (£5 Supplement)

£50 per person for three courses, including a glass of house wine

*The taster menu is only available for the entire table.

Please note: Some dishes may contain more ingredients than are listed. If there is something, you cannot eat please let us know. A discretionary 12.5% service charge will be added to your bill, this is split between all staff, both front of house and kitchen staff.