



SET MENU

12-3:00/6-7:00

20 two course/26 three course

 STARTERS 

Smoked haddock soup, quail egg
Tempus cured meats, fermented veg
Heritage tomato salad, telemea cheese

 MAINS 

Chalk stream trout, dried tomatoes, wild garlic
Braised short rib of Beef, olive mash, red sauce
Placinte, sauteed cabbage, thyme sour cream V

 DESSERTS 

Ile flottante, egg meringue, cinnamon
Rhubarb frangipane tart, Tonka bean custard
Selection of 3 cheeses, accompaniments

*Please inform us in advance about any allergies or dietary requirements.
A discretionary service charge of 12.5% will be added to your bill.*