

PRIX FIXE MENU

Two courses £48/ Three courses £55

(available Monday to Friday)

Vadouvan spiced pumpkin velouté
chestnut, smoked yogurt

Steak tartare
aged beef fillet, confit egg yolk, game chips

Beetroot cured Loch Duart salmon
dill yoghurt, pickled cucumber, horseradish

Sladesdale farm duck à l'Orange
BBQ mandarin, chicory, spiced duck jus

Roasted cod
artichoke, mussels, red wine sauce

Classic beef Wellington
pomme pureé, sprouting broccoli, red wine jus
(Supplement £22)

SIDES each at £8

Seasoned French fries
Pomme purée
Italian bitter leaves, parmesan & truffle salad
Brussels sprouts, chestnuts, pancetta

Tiramisu
Amaretto ice cream, mascarpone cream

Cashel blue cheese
Quince gel, seeded crackers

If you have a food allergy, intolerance or sensitivity, please speak to your server about ingredients in our dishes before ordering your meal. Prices include VAT.
A discretionary 15% gratuity will be added to your bill
Adults need around 2000 kcal a day