



3 Course Set Menu £39

Starters

Velouté v

Mushroom velouté, pickled shimeji
Tarragon, puff pastry twist

Duck Liver Parfait

Rhubarb & brioche loaf

Cured Salmon

Smoked crème fraiche, lemon
pickled cucumber

Mains

Chicken Ballotine

Stuffed corn-fed chicken, wild mushrooms
Pomme puree, chicken jus

Market Fish

Fillet, kitchen garden vegetables
Beurre blanc

Ravioli

House made pasta, herb and lemon ricotta
Butter emulsion, confit lemon

Dessert

Ginger & blood orange

Gingerbread, spiced ginger parfait
Blood orange sorbet, Cremeux

Sorbet Selection

Selection of seasonal sorbets

Chocolate Tart

70% dark chocolate, sweet paste
Coffee ice cream

Available Thursday & Friday lunchtime from 12pm-2:30pm, and early evening 6pm – 6:45pm