

Our charming and atmospheric venue, with its idyllic terrace, has been a foodie destination for many years. Continuing its story, our Head Chef John Barber, joins the illustrious line-up of talented chefs in its history.

With his pedigree and passion, our talented Head Chef, John Barber, is creating a whole new dining experience for you. His vision? To make fine dining more accessible and relaxed, without any compromise on quality or taste.

WELCOME SNACK

Homemade bread & seasonal butter

STARTERS

Terrine 16

Chicken, pork, ballotine
parma ham, carrot
tarragon emulsion

Spring Tartlet v 14

Goats cheese sphere, spring peas
edible flowers, pastry tart case

Asparagus v 24

French white asparagus
Hollandaise sauce, brioche
fine herbs

Scallop 20

Raw cured scallop, blood orange
buddha hand, citrus, ver jus dressing

Ravioli 24

Cornish crab, scallop mousse
charcoal pasta, confit lemon
bisque foam

MAINS

Beef 38

Aged Sirloin, beer braised onion
potato terrine, Bordelaise jus

Lamb 40

Lamb cutlet, BBQ lamb belly
spring vegetables
lamb jus

Guinea Fowl 34

Roast breast, braised leg
baby leek, potato puree
mustard cream jus

Turbot 36

Fillet, morel mushroom
wild garlic, crème fraiche sauce

Pasta v 26

Wild garlic & ricotta agnolotti
fresh pasta
spring herbs, butter emulsion

DESSERTS

Rhubarb & Custard 12

Custard tart, Yorkshire rhubarb
ginger ice cream

Souffle du Jour 16

Souffle of the day
with ice cream & Anglaise sauce

Choux 14

Choux buns, pistachio ice cream
chocolate sauce

Cheese 20

Selection of 5 European cheeses
seasonal chutney, grapes
biscuits

Sorbet & Ice cream

Selection 10

Selection of seasonal
sorbets & ice creams
biscuit tuille

SIDES

Pomme Neuf 10

Herb mayonnaise

New Potatoes 8

Minted butter

Seasonal Salad 6

Lemon & olive oil dressing

Spring Vegetables 6

Butter emulsion

If you have any food allergies or intolerances, please inform your waiter before ordering. Please be aware traces of food allergens may be present in our kitchen