



P R E – T H E A T R E S E T M E N U

Monday – Sunday 5pm to 6pm

Two courses £32.50

Sommelier Selected Carafe of Wine (50cl) £25

S T A R T E R S

Roasted Cauliflower Soup, Pickled Walnuts (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Heirloom Tomato Salad, Gazpacho Dressing, Tomato Crisp (v)

Orkney Scallops, Sweetcorn, Lemongrass, Lovage (£6 supplement)

M A I N C O U R S E S

Asparagus & Pea Risotto, Lemon, Fresh Herbs (v)

Scottish Hake, Peas A La Francaise

Launceston Lamb Rump, Goat's Curd, Fresh Peas, Mint

Native Breed Grass Fed Rump Steak, Spring Onions, Salsa Verdi, Red Wine (£5 supplement)

S I D E S

Truffle Pomme Puree / Mixed Leaves, French Dressing /

Fine Green Beans & Crispy Shallots / Carrot, Honey & Mustard

From £7.50

All our fine teas are carefully selected and produced by The Tea Makers of London

Served with homemade petit fours

£5.90 per person

*Please speak to a member of staff before ordering if you have any allergies or intolerances.
A discretionary gratuity of 12.5% will be added to the total bill. 20% VAT is included in all prices.*