



## P R E – T H E A T R E S E T M E N U

Monday – Sunday 5pm to 6pm

2 courses 32.50 including a glass of bubbles

3 courses 39.50 including a glass of bubbles

Sommelier Selected Carafe of Wine (50cl) 25

### S T A R T E R S

Spiced Parsnip Soup, Toasted Walnuts, Compressed Apples (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

William Pears, Blue Cheese & Walnut Chicory Salad (v)

Orkney Scallops, Smoked Mussels, Shiitake & Leek Chowder (supplement 5)

### M A I N C O U R S E S

Wild Garlic Risotto, Heritage Cherry Tomatoes, Pesto, Parmesan Crisp (vg)

Fennel Rubbed Pork Tenderloin, Hispi Cabbage, Black Radish, Mustard Sauce

Steamed Sea Bass, Charlotte Potato Salad, Monks Beard, Sauce Choron

Cornish Lamb Pave, Seared Baby Gem, Pickled Turnips, Anchovies (Supplement 7)

### S I D E S

Truffle Mashed Potato / Mixed Leaves, French Dressing /

French Beans & Crispy Shallots / Carrot, Honey & Mustard

From 7.50

### D E S S E R T S

Pistachio & Chocolate Profiterole Craquelin

Amalfi Lemon Tart, Rhubarb & Rose Petal Sorbet

Selection of Seasonal Ice Creams & Sorbets with Homemade Cookies

Selection of British & European Artisan Cheeses

(3 piece £8 or 5 piece £12 supplement)

*A selection of La Reserva de Tierra and Columbia 100% Arabica coffee,  
served with petit fours at 6.90 per person*

*Clos Maggiore Hand Made Chocolates (20 pieces) in a Special Presentation Box 25.00*

*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.*