



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

Carrot & Star Anise Soup, Puffed Wild Rice, Hazelnuts, Coriander (vg)

Steak Tartare, Pickled Onion, Chive, Smoked Dressing

Pea, Broad bean & Asparagus Rocket Salad, Feta Cheese & Mint (v)

Orkney Scallops, Spring Vegetables, Seaweed Dashi, Chilli Oil (Supplement 6)

M A I N C O U R S E S

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

Corn Fed Chicken Breast, Smoked Almonds, Charred Broccoli, Lemon Thyme Chicken Jus

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

Maple Roasted Plums, Vanilla Mascarpone, Tuille

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.*