



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 including a glass of bubbles

Three courses 39.50 including a glass of bubbles

Sommelier Selected Carafe of Wine (50cl) 25

S T A R T E R S

Warm Leek & Potato 'Vichyssoise' Jersey Royals, Burnt Leeks (v)

Line Caught Mackerel Tartare, Grilled & Pickled Cucumbers, Horseradish & Sea Lettuce

Salad of Marinda Tomatoes, Shallot & Chive Vinaigrette, Early Spring Leaves (v)

Orkney Scallop, Roasted Cauliflower, Caper, Raisin, Coconut & Lemongrass (Supplement 6)

M A I N C O U R S E S

Cumbrian Iberico Pork Belly, Tokyo Turnips, Watercress & Apple

Risotto of Reggiano Parmesan, Wild Garlic Tempura & Veloute (v)

Roast Cod, Warm Salad of Monks Beard & Sea Herbs, Trout Caviar Velouté

Native Breed Bavette Steak, Trombetta Courgettes, Café de Paris Butter (Supplement 7)

S I D E S

Truffle Mashed Potato / Salad of Spring Young Leaves, French Dressing /
Purple Sprouting Broccoli, Chili & Orange / Carrot, Honey & Mustard

From 7.50

D E S S E R T S

Classic Savarin of Exotic Fruit, Soaked in Venezuelan Aged Rum

Delicate Mousse of Equatorial Valrhona Chocolate, Raw Cocoa Nibs

Selection of British & European Artisan Cheeses

(3 piece £10 or 5 piece £14 supplement)

*Unlimited Miscela Evoluzione 100% Arabica coffee
served with a selection of homemade petit fours at 7.40 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.*