

January Menu

Monday - Friday

£35pp

including a glass of house wine

While you wait...

Sourdough Basket Chicken Fat Butter, Smoked Salt Flakes	£7.00
Padron Peppers Dill Salt Flakes (VE, GF)	£8.00
Baby Roasted Chorizo Romesco Sauce, Crispy Onion	£8.00
Baba Ghanoush Aubergine Crisp, Flatbread	£8.00

Starters

Braised Lamb Agnolotti Parsnips, Nasturtium Pesto, Citrus Crumb Lamb Jus
Wild Mushroom Velouté Sherry Pearls, Chervil Salad (VG)
Charred Mackerel Cauliflower Textures, Soy Beurre Noisette
Celeriac Mille Feuille Chive Oil, Old Mustard Cream, Amaranth, Tempura Shiso (VG, VE, GF)

Main Courses

Cornfed Chicken Breast Jerusalem Artichoke, Crown Prince Boat, Pomme Puree, Sauce Supreme (GF)	
Whole Sea Bream Grilled Portobello, Confit Tomato, Garlic Butter Sauce	
Burnt Leeks Maluns Potato, Watercress Emulsion, Fennel Marmalade (VG)	
30 Days Aged Sirloin 10oz Confit Tomato, Portobello, Fries	£24.00 supp.

Sides

Salt and Pepper Fries	£5.00
Chunky Chips	£5.00
Tempura King Oyster Mushroom with Thyme	£7.00
Boulangère Potato	£6.00
Maple Glazed Carrot with Candied Pecans	£6.00
Creamed or Sauteed Spinach	£6.00

Desserts

Valrhona Caramelia Chocolate Peanut Butter, Salted Caramel
Amarena Cherry Cheesecake Pistachio, Dark Chocolate Aero, Amaretto Cream
Bramley Apple Mousse Caramalised Puff Pastry, Chenin Blanc, Bourbon Vanilla

Our dish descriptions don't always mention every single ingredient, so please check our allergen tables (available upon request), which cover the 14 allergens specified by the Food Standards Agency. If you suffer from an allergy that is not included in these please contact the hotel in advance and our team will be happy to help. Due to the seriousness of allergies/food intolerances our serving team will not be able to help select dishes on the day. Our gluten free items are made with non-gluten containing ingredients however our fried items are cooked in the fryer with other ingredients containing gluten. All prices are inclusive of VAT. An optional 10% service charge will be applied to your bill. GF = GLUTEN FREE DF = DAIRY FREE V = VEGAN VG = VEGETARIAN