

SET MENU

MONDAY-FRIDAY 12PM-5PM

2 COURSES £25

3 COURSES £29

A glass of Billecart Champagne £6

STARTERS

Creamed cauliflower soup, hazelnuts & truffle oil

Hot smoked salmon, shaved fennel,
cox's apple, dill & mustard vinaigrette

Burrata, Woodall's air-dried ham, pickled girolles & pine nuts

MAINS

Springfield Farm chicken breast, chestnut,
herb & garlic stuffing, sprout tops & chanterelles

Pan-fried fillet of sea trout,
curried mussels, coconut & celeriac

Pan-fried potato gnocchi,
baked squash, chanterelles & sage

PUDDINGS

Iced peanut parfait, chocolate ganache, salted caramel sauce

Chilled coconut and cardamom rice pudding,
grilled pineapple & lychee

Charlton Cheddar, Colston Bassett stilton & Baron Bigod
(£5 supplement)

SIDES 3.50

Minted new potatoes | Garden salad
Rosemary fries | Honey roasted carrots & parsnips

Chef Director: Mark Sargeant

You should always advise your server of any special dietary requirements, including intolerances and allergies. Where possible, our trained staff will advise you on alternative dishes. However, while we do our best to reduce the risk of cross-contamination in our restaurants, we cannot guarantee that any of our dishes are free from allergens and therefore cannot accept any liability in this respect. Guests with severe allergies are advised to assess their own level of risk and consume dishes at their own risk. Cheeses on our menu may be made using raw milk or animal rennet, please speak to staff for more details.

A discretionary service charge of 12.5% will be added to your bill.