



## MENU DU JOUR

### Heritage baby beetroot

organic beetroot rosary goat cheese  
lovage, pine nut dressing with croutons

### Perfect egg

Meurette garnish, toasted bread  
and Bourguigonne sauce

### Pork croustis

croustis, gribiche and bitter salad



### Oxtail

confit oxtail, red wine sauce, smoked mashed potatoes

### Risotto

Shetland mussel, Pecorino and saffron flavour

### Celeriac tagliatelle

truffle emulsion, Comté extra vieux millésimé



### Citrus

blood orange, grapefruit, mandarine  
herbal infusion with lemon sorbet and crispy gavotte

### After eight

chocolate mint parfait, chocolate crumble and mint oil

### Cheese selection

handmade crackers, grapes  
(£8.00 supplement)

**2 courses £32.00 per person**

**Wine pairing £25.00 supplement per person**

**3 courses £39.00 per person**

**Wine pairing £35.00 supplement per person**

*\* Please note that this menu is available when reserved online only.*

Should you have any dietary or allergen requirements, please do inform our team.  
All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.