

Starters

Cornish mackerel, pickled mussels, escabeche vegetables, mussel aioli
Potted guinea fowl terrine, sour cherry chutney, brioche
Pea and lovage soup, ricotta, potato gnocchi, broad beans, herbs (v)

Mains

Shoulder of salt marsh lamb, braised turnip, green olive and seaweed
Risotto of girolles, Brightwell Ash, puffed rice, fresh almond (v)
Roast cod, seared squid, spring vegetables, smoked cod's roe

Desserts

Summer berry tart, natural yogurt ice cream
Caramel and vanilla cheesecake, hazelnut praline ice cream
Warm chocolate mousse, milk ice cream, tonka bean madeleines (v)
Selection of British cheeses (£8 supplement)

Selection of tea and coffee £7

Two courses £35 per person (available for lunch only)

Three courses £44 per person.

Wine pairing £43 supplement per person for 3 courses.

Wine pairings are subject to changes

v - vegetarian

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.

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support this year to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.