

## Starters

Chicken liver mousse, apricot chutney, charcoal butter brioche  
Sweet garlic risotto, broad beans, peas, girolles, macadamia, herb dressing (v)  
Cured mackerel, charred Cornish squid, gooseberry, white almond gazpacho

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## Mains

Slow cooked lamb shoulder, garlic scapes, fried chickpea cake, hummus, romesco sauce  
Sea trout, ricotta gnocchi, courgette and basil, green tomato butter sauce  
Braised cauliflower mushroom, black garlic, light potato pillows, chanterelle cream (v)

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## Desserts

Strawberry and lime tart, vanilla ice cream  
Pink grapefruit, Gianduja cheesecake, Champagne rosé sorbet  
Rich Manjari chocolate cake, orange, brandy ice cream  
Selection of British cheeses (£12 supplement)

Selection of tea and coffee £8

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

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Two courses £38 per person (available for lunch only).

Three courses £48 per person.

Wine pairing £43 supplement per person for 3 courses.

Wine pairings are subject to changes.

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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

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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.

