

Starters

Chicken liver mousse, fig chutney, charcoal butter brioche

Jerusalem artichoke risotto, autumn vegetables, hazelnuts, smoked oil

Cured mackerel, charred Cornish squid, gooseberry, white almond gazpacho

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)

Desserts

Muscovado and thyme pudding, Granny Smith, hazelnut praline 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.

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.

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.

