

Set Menu

Starters

Montgomery Cheddar tartlet, spring vegetables, pea and herb purée (v)

Isle of Wight tomatoes, black olive, tomato sorbet, chilled yellow tomato soup (v)

Pressed terrine of corn-fed chicken, smoked pork, oyster mushroom, fig preserve, brioche

Mains

Cornish cod, Lytham shrimps, green chilli, cucumber, light curry spices

Wild garlic risotto, new season morels, peas, broad beans, White Lake Pecorino (v)

Glazed ox cheek, crispy enoki, grilled onion, mushroom purée, bone marrow crumbs

Desserts

Vanilla mille-feuille, sea salt caramel, roasted vanilla ice cream

White chocolate and juniper berry mousse, clafouti cake, blackberry sorbet

Yorkshire rhubarb and elderflower cheesecake, lime gel, rhubarb ice cream

Selection of British cheeses (£12 supplement or £26 additional course)

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 £40 per person (available for lunch only).

Three courses £52 per person.

Wine pairing £45 supplement per person for 3 courses.

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 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.

