

SET MENU

2 COURSES £18

3 COURSES £20

STARTERS

Soup of the day

Beetroot cured salmon

Deep fried goat's cheese, heritage beetroot

MAINS

Smoked haddock & calcot onion potato cake

Jerusalem artichoke & mushroom crumble

Rabbit & lemon risotto

DESSERTS

Tonka bean panna cotta & pain d'épices

Bread & butter pudding

Selection of ice cream or sorbet

*If you or any of your guests have an allergy or dietary restriction, please inform your waiter.
This restaurant sources all of its fish from the British coast and all of the meat and game from British Farms,
mainly from our farm in Ellingham, Norfolk.*

*This restaurant also supports the **FRONTLINE CLUB Charitable Trust** Events Programme
promoting independent journalism and freedom of speech around the world.
All above prices include 20% VAT. A 12.5% optional service charge will be added to your bill.*
