



SET THREE COURSE DINNER

£88.00 per person, for the whole table
Available Wednesday and Thursday evenings

Starters

Cured Fjord Sea Trout, Yuzu Kosho
Dressing, Mango and Coconut

Pressed Lamb Rilette, Morcilla and White Beans
with an Anchovy Salsa Verdi

Mains

Day Boat Fish, Charred Celeriac, Leeks and Girolles,
Black Garlic with a Celeriac and Lovage Foam

Roast Anjou Quail Breast, Confit Leg, Crispy Egg,
Leeks and Girolles with a Toasted Hazelnut Sauce

Desserts

“Peach Melba”

Selection of Three Cheeses, Celery and Apple,
Fig & Date Chutney, Cheese Shortbread

