

Celebrations Set Menu

Spring 2026

Served 23rd March – 21st June

2 Courses £36.95 per person

3 Courses £46.95 per person

Starters

Duck Terrine

Braised Duck Leg Terrine, Radish Slaw, Brioche

Salmon

Cider Cured Salmon, Apple & Cucumber Salad, Horseradish Cream

Arancini

Mushroom Arancini, Wild Garlic Puree, Sautéed Wild Mushrooms (V)

Mains

Chicken

Chicken Supreme, Truffle and Gran Levanto Croquette, Roscoff Onion, Spinach, Madeira Jus

Stone Bass

Pan Fried Stone Bass, Crushed Jersey Royals, Seaweed, Clams, Shellfish Bisque, Lemon

Artichoke

Roasted Jerusalem Artichoke, Puree, Potato Gnocchi, Kale, Pine Nuts (N) (VE)

Desserts

Elderflower

Elderflower Creme Brulee, Raspberry Madeline, Gin and Tonic Sorbet

Peanut

Peanut Butter Parfait, Caramelised Banana, Shortbread, Chocolate Ice Cream (N)

Pineapple

Pineapple Tart Tatin, Vanilla Caramel, Szechuan Ice Cream

£8.45 **Coffee and Chocolate Truffles (V)**

(N) Contains Nuts (V) Vegetarian (VE) Vegan

