



PRIX FIXE MENU

DINNER

Monday – Thursday 5.30pm – 9.30pm

Available for up to 6 guests

Bread and butter *230 kcal* £5.00

SIDES

Heritage tomato, basil & melon salad (v) *46 kcal* £6.50

Pommes frites (vg) *672 kcal* £6.50

Baby minted new potatoes (v) *254 kcal* £6.50

French beans, caramelised shallot butter (v/vg) *148 kcal* £7.00

Buttered leek, Hispi cabbage *217 kcal* £7.00

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person.

A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



STARTERS

Slow cooked 63C Clarence court egg, wild mushrooms, summer truffle, parmesan espouma (v)
747 kcal

Loch Duarte citrus cured salmon, whipped mascarpone, pea and dill velouté, basil oil *393 kcal*

28-day aged beef tartare, pancetta crisp, shaved cured egg yolk, toasted sourdough *672 kcal*

MAINS

Corn fed roasted chicken supreme, blue cheesecake, chicken skin, charred baby leek, porcini jus
1095 kcal (halal option available)

Chargrilled loin of yellowfin tuna, caponata, roasted Romano pepper, salsa verde *722 kcal*

Broad bean, garden pea & summer truffle trofie, 30-day aged parmesan,
pea shoots (v/vg) *1023 kcal*

40-day dry aged Angus rib eye 300g (£25 supplement) *1481 kcal*

DESSERTS

Lemon & thyme crème brûlée, lemon ganache, floral meringue (v) *706 kcal*

White chocolate & pistachio fondant, creamed cheese ice cream (v) (*allow 12 minutes*) *816 kcal*

Passion fruit & coconut cheesecake, tropical salsa, coconut caramel ice cream *598 kcal*

Homemade ice cream & sorbets – selection of the day (v) *360 kcal per scoop*

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