

SET MENU

2-NIGHT STAY OFFER

FROM 11 JUNE 2026

THREE COURSES

STARTERS

TOMATO AND BURRATA SALAD

Lightly confit Isle of Wight tomatoes, peaches, burrata, Andalusian-style dressing, crispy sourdough (v) (vg upon request)

HAM HOCK AND RABBIT TERRINE

Warm rabbit bonbon, pickled girolles, tarragon mayonnaise,

GAZPACHO

Chilled blended soup originating from Andalusia, made from tomatoes, cucumbers, peppers, garlic, olive oil and vinegar (vg)

MAINS

GRILLED SPATCHCOCK CHICKEN

Lightly pickled courgettes, heritage tomatoes, breakfast radish, citrus ricotta, green goddess dressing

COLD POACHED SALMON

Cold salmon with Russian salad, mixed leaves and lemon

GRILLED AUBERGINE "MUHAMMARA"

Slow-cooked aubergine, muhammara sauce, charred sourdough, candied walnuts and pomegranate seeds served with a herby salad (vg)

DESSERTS

STRAWBERRIES AND CREAM

Fresh strawberries and cream (v)

VANILLA CRÈME BRÛLÉE £12

Double cream, vanilla

AFFOGATO

Vanilla gelato with espresso (v)

WE USE A WIDE RANGE OF INGREDIENTS IN OUR KITCHEN, SOME OF WHICH MAY CONTAIN ALLERGENS. IF YOU HAVE A SPECIFIC ALLERGY OR DIETARY REQUIREMENTS, PLEASE LET US KNOW. OUR PRICES ARE INCLUSIVE OF THE CURRENT VAT RATE.
PLEASE NOTE, A DISCRETIONARY 12.5% SERVICE CHARGE HAS BEEN ADDED TO YOUR BILL. 100% OF THIS CHARGE GOES TO TEAM MEMBERS.