

SET MENU

2-NIGHT STAY OFFER

FROM 29 JUNE - 12 JULY 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,

ENGLISH PEA AND MINT SOUP

Crème fraîche, pea shoots (v) (served chilled)

MAINS

LEMON AND HERB ROAST CHICKEN SUPREME

Broccoli stems, Jersey Royal potatoes, thyme jus

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

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.