

SET MENU

2-NIGHT STAY OFFER

FROM 8 MAY 2026

THREE COURSES

STARTERS

ENDIVE SALAD

Mixed bitter leaves with croutons and blue cheese dressing
(vg upon request)

PANACHE OF MELON AND MORTADELLA

Galia, Charentais, watermelon, mortadella (vg upon request)

GAZPACHO

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

MAINS

GRILLED SPATCHCOCK CHICKEN

Spatchcock grilled spring chicken with chermoula, marinated in rose harissa, served with couscous

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)

CHOCOLATE MOUSSE

Caramel chocolate mousse with matcha cream (v)

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.