



SET MENU

2-NIGHT STAY OFFER

FROM 9 FEBRUARY 2026

THREE COURSES

STARTERS

HOMEMADE SMOKED GNOCCHI

Wild boar ragu, butter emulsion and parmesan cream

BOUILLABAISSE DE MARSEILLE

Traditional fish stew served with toasted fregola

CELERIAC SOUP

Diced celeriac, hazelnuts and truffle dressing (plant-based)

MAINS

GLAZED CHICKEN SUPREME

Charred leek, stuffed morel, purple sprouting broccoli, supreme sauce

CHARRED MONKFISH TAIL

Creamy cabbage, lardons, capers and brown butter sauce

PEARL BARLEY RISOTTO

Roasted butternut squash, miso and sage (v) or (plant-based)

DESSERTS

WARM APPLE TARTE FINE £12

Served with vanilla ice cream (please allow 20 minutes for serving)

HOMEMADE BAKED YOGURT VERRINE

Poached rhubarb, confit blood orange and citrus tuile

RUM BABA

Coconut cream, mango, kaffir lime and mango sorbet



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 THE TEAM MEMBERS.