

Classic Set

July - August

£53

To Start

Spring onion, pork & fennel scotch egg, burnt onion puree gf
Grilled chicken skewer, hispi cabbage slaw, coronation mayonnaise gf
Heritage tomato, broad beans & pickled radish on grilled sourdough pb
Cured trout tartare, crème fraiche, melba toast, dill oil

Main Course

Globe artichokes, summer vegetable ratatouille, smoked aioli pb gf
Suffolk pork chop, Swiss chard, braised puy lentils gf
Butterflied mackerel with mussel, garlic & new potato salad, sea herbs gf
Dry-aged bavette, pomme puree, fine beans, salsa verde gf

To Follow

Cherry cobbler, custard v* gf
Devonshire honey cake, hung yoghurt, fennel pollen v
Double chocolate semifreddo, pistachio, sea salt v gf
British cheese plate: Wigmore, Montgomery Cheddar & Long Clawson, chutney, grapes & biscuits v [+ £5]

To Finish

Cafetiere coffee & salted caramel brownie bites v [+ £5]
Glass of Port / Sauternes [+ £8]

v (vegetarian) pb (plant based/vegan) v* (vegetarian, but available plant-based on request) gf (gluten ingredient free)

Please be aware that food containing allergens is prepared in our kitchen, meaning we cannot completely guarantee their absence

A discretionary 12.5% service charge will be added to your bill and shared gratefully and in entirety by our team