



Spring/Summer Set Menu

49.00 per person

Starters

Gin cured trout, pickled fennel, compressed cucumber,
horseradish yoghurt (GF, NF) 454Kcal

Dorset crab salad, brown crab mayo, watercress (GF, NF) 251Kcal

Ham hock terrine, charred silverskin onion, pickled mustard seeds 535Kcal

Green gazpacho, asparagus, green tomatoes (VG, GF, NF) 186Kcal

Mains

Cod fillet, crushed jersey royals, samphire, citrus beurre blanc (GF, NF) 741Kcal

Pan fried sea bream, squid, wild rice, nutbourne tomato concasse (GF, NF) 590Kcal

Chicken supreme, sweet potato pave, peas, broad bean,
roast chicken sauce (GF, NF) 1221Kcal

Roast cauliflower, truffle puree, harissa cous cous, pomegranate (VG, GF, NF) 326Kcal

Whole lemon sole, sea herbs, shellfish bisque (£8 supplement) (GF, NF) 989Kcal

Dessert

Pimms jelly, mint tuile (VG, GF, NF) 212Kcal

Frozen mango parfait, passion fruit glaze (GF, NF) 450Kcal

Summer berry mille-feuille (VG, NF) 553Kcal

Cheese plate, celery, quince, crispbread (V,NF) (5.00 supplement) 761Kcal

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

An adults recommended daily allowance is 2000 Kcal. (v) vegetarian, (vg) vegan, (gf) gluten free, (nf) nut free

A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.