



## SET MENU

2 courses 25 / 3 courses 30

Satay asparagus <sup>VG</sup>  
*coconut emulsion, wild rice*

Lemon & sorrel cured trout  
*chive crème fraîche*

Confit chimichurri chicken terrine  
*red pepper purée*

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Lamb shank  
*minted peas, gem, sauce vierge*

Linguini vongole  
*palourde clams, lemon, parsley*

Charred aubergine <sup>V</sup>  
*smoked pepper, slaw*

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Vanilla panna cotta  
*berry compote*

Apple tarte fine  
*crème fraîche*

Brie de Meaux  
*pear chutney, sourdough crackers*

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SUGGESTED WINE PAIRING (125ml) - 8

Ribolla Gialla, Reguta,  
*Friuli-Giulia-Venezia, Italy 2023*

Pinot Nero, Reguta,  
*Friuli-Giulia-Venezia, Italy 2022*

*Home House*

All prices inclusive of VAT.  
A discretionary service charge of 15% will be added to your bill.  
If you have any allergies or intolerances please  
ask a member of staff for further information.

