



SET MENU

2 courses 25 / 3 courses 30

White onion & thyme soup ^v
crushed white beans, chive oil

Yellow fin tuna tartare
citrus & yuzu vinaigrette, avocado

Roast beef salad
corn lettuce, horseradish cream

Cauliflower steak ^v
roasted cauliflower puree

Saffron risotto
sauteed prawns & basil pesto

Confit duck leg
savoy cabbage, red wine jus

Orange crème brûlée
honey madeleine

Dark chocolate tart
raspberry sorbet

Hampshire Tunworth
apple chutney, sourdough crackers

SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe
Bordeaux, France

Pinot Nero, Reguta
Friuli-Venezia-Giulia, Italy

