



## SET MENU

2 courses 25 / 3 courses 30

Heirloom tomato <sup>V</sup>  
*melon, goat's cheese*

Tiger prawns  
*carrot, nectarine*

Lamb shoulder  
*artichoke, spinach*

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Heritage beetroot tart <sup>V</sup>  
*shiso*

Monkfish  
*fish bone sauce, sea herbs*

Aged beef burger  
*truffle mayonnaise, red cabbage*

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Passion fruit Eton mess

Apricot & Greek yoghurt  
*lemon thyme*

Sinodun Hill goat's cheese  
*chutney*

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SUGGESTED WINE PAIRING (125ml) - 8

Sauvignon Blanc, No.1 Dourthe  
*Bordeaux, France*

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

*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.

