



## SET MENU

2 courses 25 / 3 courses 30

Roasted beetroots <sup>VG/GF</sup>

*heritage tomatoes, hazelnuts, sesame yogurt*

Cured mackerel <sup>GF</sup>

*handpicked herbs, cucumber & mint emulsion*

Beef carpaccio <sup>GF</sup>

*wild rocket, aged parmesan, confit tomatoes, citrus vinaigrette*

Palourde clams

*cuttlefish linguine, white wine, olive oil & garlic*

Slow braised lamb breast <sup>GF</sup>

*roasted baby potatoes, mint pesto*

Roasted celeriac *steak* <sup>VG/GF</sup>

*almond cream, sauted mushrooms, crispy shallots*

Chocolate mousse cake <sup>VG</sup>

*crushed honeycomb, coconut sorbet*

Raspberry curd tart

*passionfruit gel, blueberry sorbet*

Brightwell ash

*fig chutney, walnut bread*

SUGGESTED WINE PAIRING (125ml) - 9

*Pinot Grigio, Reguta*

*Friuli-Venezia-Giulia, Italy 2023*

*Terrior Red, Freixo*

*Alentejo, Portugal 2020*

*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.

