



## SET MENU

2 courses 25 / 3 courses 30

**Roasted beetroots** VG/GF  
*heritage tomatoes, hazelnuts, sesame yogurt*

**Cured mackerel** GF  
*handpicked herbs, cucumber & mint emulsion*

**Beef carpaccio** GF  
*wild rocket, aged parmesan, confit tomatoes, citrus vinaigrette*

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

**Slow braised lamb breast** GF  
*roasted baby potatoes, mint pesto*

**Roasted celeriac steak** VG/GF  
*almond cream, sauted mushrooms, crispy shallots*

**Chocolate mousse cake** VG  
*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*

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.

