

Set Menu

Starters

Cured salmon

tomato gazpacho and trout roe

Truffled ricotta tartlet

fresh herb salad, pine nut praline (v)

Mains

Slow roasted lamb shoulder

fennel, caper, mint and courgette

Cornish cod

mussels, sweetcorn, mushrooms and tarragon

Desserts

Victoria sponge

balsamic glaze, fig and raspberry sorbet

Chocolate raspberry pudding

cocoa tuile, mint sorbet

Selection of British cheeses (£12 supplement)

Selection of tea and coffee £9

Two courses £44 (lunch only)

Three courses £54

Wine pairing £46

v - vegetarian

Additional Vegan and Vegetarian dishes are available on a separate menu. Please ask your waiter should you wish to view these.

Should you have any dietary or allergen requirements, please do inform our team.

OETKER HOTELS

Masterpiece Collection

As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.



We are proud to offer B Corp certified illy coffee and all our tea blends are ethically sourced and fairly traded.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.