

Set Menu

Starters

Potted salmon parfait

apple and vermouth, toasted English muffin

Tartlet of burrata

marcona almond, pomegranate and marinda tomatoes (v)

Mains

Sutton Hoo chicken

herb potatoes, "Caesar salad"

Roast cod

courgette and basil, mussels

Desserts

Summer berries Eton mess

vanilla cream, pomegranate sorbet

Milk chocolate tart

yoghurt mousse, apricot sorbet

Selection of British cheeses

(Supplement of £12 instead of dessert, or £26 as an additional course)

Selection of tea and coffee £9

Two courses £47 (lunch only)

Three courses £57

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.