



Set Lunch Menu | October

Salt-Baked Beetroot, Horseradish, Pickled Walnut, Red Onion & Ricotta
(mustard, dairy & nut)

Roasted Partridge, Confit Leek, Stone Fruit & Jus
(dairy, egg & sulphites)

BBQ Sardines, Romesco Sauce, Burnt Baby Leek & Mustard Seed
(fish, mustard & nuts)

Toulouse Sausage, Braised Puy Lentils, Guanciale, Jus
(gluten, mustard, sulphites)

Wild mushroom Fricassee, Spinach & Polenta
(gluten, dairy, sulphites)

Pan-fried Sea Bream, Romesco, Braised Fennel & Potato
(fish & nuts)

Chocolate Brownie, Chocolate Soil & Cherry Sorbet
(gluten, dairy, egg, soya)

Toasted Honey Panna Cotta, Poached Thyme Apricots
(dairy)

Selection of Ice Creams & Sorbets
(dairy)

£25.00 Two Courses

£31.00 Three Courses

Tea, Coffee & Petit Fours £4.50

All the dishes on the menu are inclusive of VAT.

A 12.5% discretionary service charge is added to all bills. Gratuities are paid directly to all the hotel staff without deductions.

If you have a food allergy, intolerance, or sensitivity, please speak to your server before ordering your meal. Please be aware our kitchens contain allergens of all kinds so we therefore cannot guarantee that any one dish can be free of all traces of any allergen

Items cooked within our fryers and ovens cannot be separated from allergenic ingredients and cross contamination may occur.