



Set Menu | June 2026

Sardines on Toast, Wild Garlic Pesto, Pickled Red Onion.

(fish, dairy, gluten, nuts sulphites)

Soup of the Day, Croutons & Crusty Loaf

(gluten, sulphites)

Honey Roasted Ham Terrine, Pistachio & Focaccia

(gluten, nuts)

Risotto Primavera, English Pea, Asparagus, Broad Bean, Parmesan

(dairy, eggs)

Steak Frites, Flat Iron Steak and French Fries, Café de Paris Butter

(dairy, fish, sulphites, mustard)

Pan-fried Sea Bass, Braised Fennel, Parmentier Potato & Romesco Sauce

(fish, sulphites)

Banana Split, Toasted Coconut Chantilly, Passionfruit & Pineapple Sorbet

(dairy)

Chocolate Brownie, Chocolate Sauce & Raspberry Sorbet

(gluten, dairy, egg, soya)

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.