

Kitchen W8

Set Menu

Ragu of Fallow Deer, Hand Rolled Buckwheat Farfalle,
Smoked Beetroot and Rye

or

Salad of Salt Baked White Beetroot, Stracciatella,
Smoked Almond and Blood Orange

Risotto Nero, Cornish Red Mullet, Sea Herb
and St Austell Bay Mussel Rilletes

or

Warm Sauté Chicken Thighs, Pink Fir Potatoes, Celeriac,
Castelfranco and Red Wine

Périgord Truffle Creamed Potato (for the table) £12.00

Cashel Blue, Pickled Walnut,
Treacle and Nut Loaf

Add 2 cheeses for £8 supplement

or

Madagascan Vanilla Custard Mille Feuille,
Yorkshire Rhubarb and Almond

3 courses £49.50

3 courses with Somm's Wine Selection (2 Glasses) £70

Our kitchen is not allergen free, please speak to a team member before ordering.

A discretionary gratuity of 15% will be added to the total bill.

Mon-Sat 12.15pm-13.45pm / Mon-Fri 6.00pm-6.45pm / Saturday 6.00pm-6:30pm