

# SET MENU

## 3 COURSES WITH GLASS OF BUBBLES £35

### STARTERS

Roasted pumpkin soup, croutons, seeds & pumpkin oil  
Mackerel ceviche, pickled mouli, light horseradish cream, fine herbs  
Salad of red & white endive, Roquefort, toasted walnuts & orange  
Poached egg, serrano ham, artichoke aioli, pea shoots

### MAINS

Saffron risotto, cauliflower, marinated goat cheese, 63\* egg yolk  
Seared Loch Duart salmon, harissa spiced beluga lentils, coriander  
yoghurt  
Steamed sea bream, creamy saffron orzo, blue mussels & fine herbs  
Duck breast, parsnip purée, & caramelised endive, Madeira jus

### DESSERTS

Crispy apple tart, rum & raisin Crème fraîche  
64% Manjari chocolate fondant, spiced ginger ice cream  
Selection of ice creams or sorbets, dark chocolate brandy snap  
Selection of three British cheeses, crackers, fig chutney (£3 suppl)



Food allergies and intolerances must be notified before ordering.

Please speak to a manager or member of staff before ordering.

Menu is subject to seasonal and market availabilities.

Please note, a discretionary 12.5% Service charge will be applied to your bill along with a £3 per person music charge.