

SET MENU

2 courses for 24.5 with a glass of house wine

3 courses for 27.5 with a glass of house wine

| STARTERS |

English air-cured ham & celeriac remoulade
apple & truffle

Leek vinaigrette (v)
chopped duck egg & parsley

Heritage tomato (v)
grilled rosemary focaccia, anchovies & mozzarella

| MAINS |

Roast stone bass
salad of shaved fennel, cherry tomatoes & artichokes

Roast corn-fed chicken breast
mushroom, tarragon & spring greens

Potato gnocchi (v)
olives, artichokes & cherry tomatoes

| DESSERTS |

Chocolate fondant
salted caramel ice cream

Crème brûlée
shortbread & raspberries

Apple & rhubarb crumble
vanilla custard

— GALLERY MESS BY —

rhubarb