

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 |

Welsh rarebit

farmhouse sourdough, red onion chutney & maple-glazed bacon

Chopped duck egg (v)

leek vinaigrette & parsley

Heritage tomato salad (v)

burratini & scorched peaches

| MAINS |

Pan-fried sea bass

warm salad of shaved fennel, cherry tomatoes & artichokes

Buttermilk fried chicken

kimchi slaw & sweet potato fries

Red pepper & goat's cheese tortelloni (v)

asparagus, sweet potato & Parmesan emulsion

| DESSERTS |

Triple chocolate cheesecake

mint gel & brandy snap

Crème brûlée

shortbread & raspberries

Apple & rhubarb crumble

vanilla custard

— GALLERY MESS BY —

rhubarb