

Set Price Menu

Available Tuesday to Saturday Lunch; Tuesday to Thursday Dinner
Please be aware, last orders for the kitchen at lunchtime are 2.00pm
and we close at 3.30pm.

A bowl of our bread from our naturally cultivated yeasts & Sicilian olive oil is complimentary: Riserva di Cà Pilati 12 year old balsamic vinegar £1.00 (10ml), £24.00 (250ml) ; extra bread £1.95

Spinach & wild garlic soup, crème fraiche & chives

Salad of pickled pear, Yellison goats cheese, roasted walnuts & thyme

Salt cod croquettes, rocket, tartare sauce & lemon

Josper grilled lamb fillet, roast red pepper, black olive & rosemary dressing

Grilled fillet of Cornish cod, butterbeans with lemon & thyme,
grilled leeks, butter sauce

Angus salt beef, crushed celeriac, Lyonnaise potatoes & red wine sauce

Denham Estate game casserole with sage & onion dumpling,
buttered savoy cabbage

Roast sweet potato, spiced quinoa, sauté cavolo nero, chilli,
maple & coriander dressing

Lemon polenta cake, vanilla ice cream & confit lemon

Michel Cluizel chocolate orange pot, clotted cream, candied hazelnuts

Selection of homemade ice cream; vanilla, chocolate, caramel

Gubbeen – made by Giana Ferguson in Schull, West Cork, Ireland
with quince & oatmeal biscuits

£16 for 1 course

£21 for 2 courses

£26 for 3 courses

Dishes are subject to change