

2/3 Courses | £25/£30 per person

Available Monday to Friday

up to maximum of 9 guests

Hoisin duck

Pickled watermelon, puffed rice flakes *396kcal*

Grilled Wye Valley asparagus

Slow cooked egg, smoked Caesar dressing, crispy capers (v/vg on request) *452kcal*

Prawn cocktail

Shredded gem, spring onions, cognac dressing *338kcal*

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**Jerusalem artichoke risotto**

Rosemary crème fraiche, pickled Roscoff onion (v/vg on request) *849kcal*

**Roast chicken breast**

Chicken fat rosti, barbecued mushroom, black cabbage, cep sauce *789kcal*

**Roast salmon**

Caramelised cauliflower, caper & potato terrine, smoked langoustine sauce *490kcal*

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Blood orange tart (v)

Greek yoghurt sorbet *246kcal*

Sticky toffee pudding (v)

Vanilla ice cream, toffee sauce *833kcal*

Ice creams & sorbets (v) *264kcal*

Should you have any allergies or intolerances, please advise your server who will be happy to discuss them with you. Please note that whilst we minimise the risk of cross-contamination, we handle allergenic ingredients throughout our kitchens and cannot guarantee any allergen-free dishes. Our vegan dishes are made to vegan recipes but may not be suitable for guests with milk or egg allergies. (VG) - suitable for

vegan requirements / (V) - suitable for vegetarian requirements. Adults need around 2000 kcal a day.

12.5% discretionary service charge will be added to your bill. Prices include VAT