



## Set Menu

3 Courses £24.95

2 Courses £20.95

## Starters

Wild Mushroom & Truffle Velouté, Quail Egg, Cheese Croquette, Parmesan  
(Pinot Grigio, Castel Firmian, Mezzacorona 2017 £6.40/175ml)

Spring Hill Trout, Pickled Beetroot, Horseradish Cream  
(Cotes de Provence Rose, Saint Roch-les-Vignes, France 2016 £8.00/175ml)

## Mains

Jumbo Quail, Confit Leg, Fondant Potato, Bok Choi, Master Stock  
(Ribera del Duero, Riberal Roble £6.80/175ml)

Fillet of Black Bream, Gnocchi, Swiss Chard, Shiitake, Lobster sauce  
(Sauvignon Touraine, Haut Perron £6.90/175ml)

## Desserts

Black Forrest Panna Cotta, Cherry Sorbet, Black Sesame Sponge  
(Bolney Sparkling Rose £7.20/Flute)

Lemon Tart, Meringue, Blackberry & Licorice Sorbet  
(Edinburgh distillery Raspberry gin liqueur £5.00/35ml)

## All Sides £4.50

Triple Cooked Chips	Mixed Local Greens
Sweet Potato Fries	Glazed Chantenay
Dauphinoise	House Salad

Please note there is a discretionary service charge of 10% that will be included on your bill.  
Food allergies and intolerances: before ordering please speak to a member of staff  
who will be more than happy to advise