



Set Menu June 2025

Wednesday to Saturday 12pm – 2:30pm

Wednesday to Saturday 5:30pm - 6.30pm (we will require the table back by 7.45pm)

2-Courses £29 | 3-Courses £34

Wednesday & Thursday Special Wine Offer

2-Courses £34 or 3-Courses £39 including a glass of Villa Molino Pinot Grigio Delle Venezie 2022 or Domaine Ferrandiere Pinot Noir 2022 (125ml)

Soup of the Day (gfo) (vo)

4 Herm Oysters (gf) (df)

Pomegranate Dressing

Mushroom and Truffle Arancini (v)

Black Truffle Oil, Smoked Chili Aioli, Parmesan Crisp

Grilled King Prawn Tail (gf)

Baby Gem, Mango Salsa, Wasabi Mayo

Lamb Faggot (dfo)

Celeriac Puree, Gochujang Jus, Almond Flakes

7oz Chargrilled Ribeye (gf) (dfo)

Chimichurri Butter, French Fries, Rocket Salad & Pickled Red Onion

Chicken Wings in Tonkatsu Sauce (gf)

Bone Marrow Egg Fried Rice, Spring Onion

Pan Fried Mackerel (gf)

Mojito Gel, Cherry Tomato Beurre Blanc, Chive Oil

Moules (gfo)

Nduja Butter, Toast, French Fries

Vegetable Ratatouille

Fresh Basil

Vanilla Pannacotta

Fig Puree, Raspberries, Honey Oat Crumble

Banana Split

Chocolate Delice, White Chocolate Mousse, Chocolate Sauce, Vanilla Ice Cream

Hazelnut Eclairs

Hazelnut Creme Pate, Hazelnut Brittle, Chocolate Ganache, Dark Chocolate Ice Cream

Selection of 3 Cheeses (gfo)

Crackers, Chutney, Celery, Grapes

Selection of Ice Creams/Sorbets (gf) (dfo)

Side Orders

Creamed or Buttered Spinach £5 Skin on French Fries £5.50 Hand Cut Chips £5.50 Seasonal Greens £6.50
Tenderstem Broccoli with Herb Butter £5 Buttered Sark Asparagus £9
Greek Salad £5 Boiled Jersey Royals £7.50 Sesame Green Beans £6.50
Home Baked Bread £4 Mac and Cheese £6.50

For tables of 8 or more, a discretionary 10% service charge will be added to the final bill.