



Set Menu 2025

Wednesday to Saturday 12pm – 2:30pm
Wednesday to Saturday 5:30pm – 6.30pm (Last Orders)
(we may require the table back for the second sitting)

2-Courses £31 | 3-Courses £36

Wednesday & Thursday Special Wine Offer
2-Courses £36 or 3-Courses £41 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)
Ponzu Mignonette

Seared Sark Lamb Neck (gf) (dfo)
Carrot Chutney, Oregano Gel, Black Garlic Reduction

Tandoori Calamari
Tandoori Yogurt, Cucumber, Chickpeas

Broccoli and Chicory Salad (gf) (df)
Olive Dressing, Poppy Seed, Roasted Hazelnut

7oz Chargrilled Ribeye (gfo) (dfo)
Garlic and Peppercorn Butter, Rocket & Pickled Red Onion Salad, Skin on Fries

Herb Crusted Fillet of Sea Bream
Asparagus, Salmon Roe Beurre Blanc, Petit Pois

Mushroom and Ricotta Tortellini
Cauliflower Purée, Kale, Vegetable Jus

Steamed Moules (gfo)
Shellfish Bisque, Lemon Butter, Toast, French Fries

Pan Seared Duck Breast (gf)
Spiced Carrot Purée, Beetroot Fondant, Tuile Leaf, Beetroot Demi-Glace

Glazed Lemon Tart
Raspberry Coulis, Italian Meringue, Raspberry Sorbet

Dark Chocolate Cheesecake
Vanilla Chantilly Cream, Chocolate Sauce, Vanilla Ice Cream

Lavender Creme Brulée
Honey Creme Diplomat, Viennese Biscuits

Selection of 3 Cheeses (gfo)
Crackers, Chutney, Celery, Grapes

Selection of Ice Creams/Sorbets (2 scoops) (gf) (dfo)

Side Orders

Creamed or Buttered Spinach £5.30	Skin on French Fries £5.80	Hand Cut Chips £5.80
Seasonal Greens £6.80	Tenderstem Broccoli with Herb Butter £5.30	Buttered Asparagus £9.50
Greek Salad £5.30	Boiled New Potatoes £5.80	Sesame Green Beans £6.80
Home Baked Bread £4.20	Mac and Cheese £6.80	

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