



The set menu will be available from Tuesday lunch to Saturday lunch.

Starter

Soup (D)

Roasted tomato soup served with feta cheese, olives, and basil oil.

Lamb croquettes (D)(G) (E)

Lamb croquettes served with pickled vegetables, red pepper coulis and mint yogurt.

Cured salmon (F)(D)(G)

Gravlax served with avocado mousse, gin and tonic cucumber, crispy skin, and radish.

Beetroot tartare (D)(G)(V)(N)

Beetroot tartare, goat cheese mousse, pickled shallots, beetroot pure and candy walnuts

Main course

Sea bass (D)

served with new potato salad, broccoli, and smoked salmon sauce.

Rump of lamb (D)

served with dauphinoise potato, roasted baby onion, pea and leek fricassee, confit tomato and jus.

John dory

Served with served with salsa Verde, asparagus, ratatouille, and potato tuille.

Ravioli (E) (D) (G)(N)(V)

Basil pesto stuffed ravioli with pea sauce, goat cheese and spinach.

Dessert

St James Toblerone cheesecake (D) (G) (N)

served with Chantilly cream and pitted cherries.

Vanilla panna cotta (D)(G)

served with mango chilled soup, white chocolate shard and caramelized pineapple.

Fruit salad *served with lemon sorbet.*

Lunch 2 Course £20.50 3 Course £22.50

Dinner 2 Course £25.50 3 Course £27.50

discretionary 12.5% service charge will be added to the final bill.

