SECOND FLOOR
JUNE MENU

Why not start your meal with a Rossini aperitif? £9.00

2 Courses 17.00 / 3 Courses 20.00

Asparagus soup, feta, mint oil

Soft herb salad, goat cheese pannacotta, omega seeds,
lemon vinaigrette

Confit salmon, cucumber and lime,
Jersey royals, chervil

Crisp spiced pork shoulder, rainbow chard,
white bean and fennel dressing, pork jus

Seared sea trout, homemade pasta, confit tomatoes,
tomato butter sauce, basil oil

Pea mousse, crisp quail egg, peas, leeks and new potatoes,
herb emulsion

Elderflower and strawberry mousse, elderflower fritter,
strawberry compôte

White chocolate and coconut rice pudding, caramelised mango,
crisp coconut

Custard tart, mascarpone, gooseberry compôte

Should you have any food allergies or special dietary requirements, please inform your waiter
A discretionary 10% service charge will be added to all bills