

SET MENU 1 - £ 65

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**Starters**

*Choice between*

- Devon crab with avocado and lemongrass dressing
- Gazpacho with burrata, watermelon, basil foam (V)
- Asparagus soup, poached egg, toasted almonds, black truffle (V)

**Main course**

*Choice between*

- Pan fried seabass fillet, dukkah crust, harrisa sauce, grilled courgette, mint
- Guinea fowl and Taleggio ballotine, creamed potatoes, shallots and Marsala wine jam
- Asparagus risotto, Bagoss cheese, fennel pollen (V)

**Desserts**

*Choice between*

- Ginger & lime crème brûlée
- Pistachio Lamington & cherry ripple ice cream
- Our selection of homemade ice cream and sorbets

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SET MENU 2 - £ 75

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**Starters**

*Choice between*

- Devon crab with avocado and lemongrass dressing
- Pan fried scallops with sautéed porcini, mustard sabayon
- Asparagus soup, poached egg, toasted almonds, black truffle (V)

**Main course**

*Choice between*

- Pan fried seabass fillet, dukkah crust, harrisa sauce, grilled courgette, mint
- Beef cheek, celeriac purée, leek, mushroom croquette in Barolo sauce
- Asparagus risotto, Bagoss cheese, fennel pollen (V)

**Desserts**

*Choice between*

- Ginger & lime crème brûlée
- Pistachio Lamington & cherry ripple ice cream
- Flourless chocolate brownie, praline parfait

(V) Vegetarian

A discretionary service charge of 15% will be added to your final bill.

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SET MENU 3 - £ 85

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**Starters**

*Choice between*

Lobster Martini with 24K gold

Roasted brill and cucumber “cannelloni”, peanut sauce  
and chilli jam

Asparagus soup, poached egg, toasted almonds, black  
truffle (V)

**Main course**

*Choice between*

Beef cheek, celeriac purée, leek, mushroom croquette  
in Barolo sauce

Pan fried seabass fillet, dukkah crust, harrisa sauce,  
grilled courgette, mint

Pan seared wagyu steak, sweet miso, grilled hispi  
cabbage

**Desserts**

*Choice between*

Pistachio Lamington, cherry ripple ice cream  
Ginger & lime crème brûlée

Flourless chocolate brownie, praline parfait

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SET MENU 4 - £ 115

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**To start with**

Yellowtail tartare, spicy yuzu and cucumber dressing

**Starters**

*Choice between*

Lobster Martini with 24K gold

Roasted brill and cucumber “cannelloni”, peanut sauce  
and chilli jam

Pan fried scallops with sautéed porcini, mustard sabayon

Asparagus soup, poached egg, toasted almonds, black  
truffle (V)

**Main course**

*Choice between*

Beef cheek, celeriac purée, leek, mushroom croquette  
in Barolo sauce

Pan fried seabass fillet, dukkah crust, harrisa sauce,  
grilled courgette, mint

Pan seared wagyu steak, sweet miso, grilled cabbage  
Asparagus risotto, Bagoss cheese, fennel pollen (V)

**Sides**

“27” chunky chips with truffle (V)  
Grilled vegetables with rosemary dressing (V)

**Desserts**

*Choice between*

Pistachio Lamington, cherry ripple ice cream  
Ginger & lime crème brûlée

Flourless chocolate brownie, praline parfait

**To finish**

Selection of farmhouse cheese, served with figs, Port  
and balsamic jam

(V) Vegetarian

A discretionary service charge of 15% will be added to your final bill.