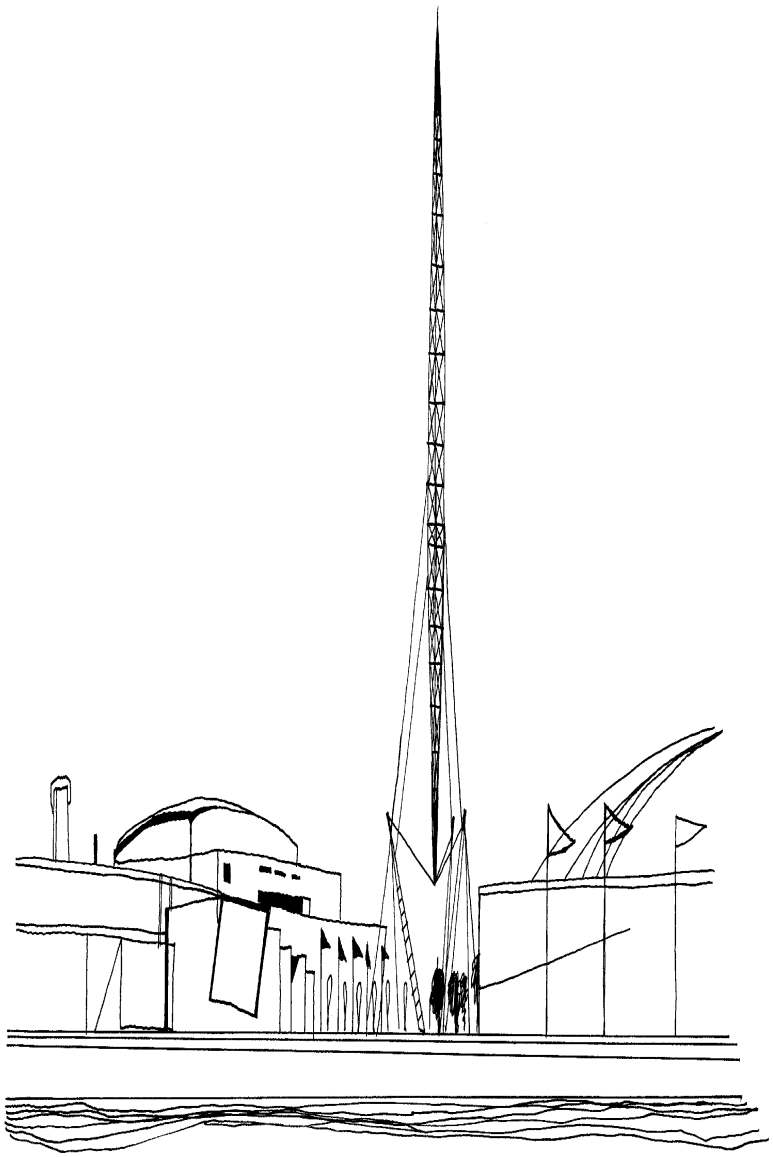
RESTAURANT SET MENU



Available Monday to Saturday
12.00 to 14.30
17.30 to 18.30
21.30 to 22.30

All prices are inclusive of VAT.
A discretionary service charge of 12.5% will be added to your bill.
If you have any specific food allergies or intolerances, please speak to our staff about your requirements before ordering.

STARTERS

Mackerel
Grilled Cornish Mackerel, beetroot,
broad beans & watercress dressing

Pork
Ballotine of Bedfordshire pig's head, crispy ear,
pickles & Cornish leaves

Spring vegetables
Pea pannacotta, spring vegetables & herbs

Salmon
Cured salmon, grapefruit, pickled radish, ginger & samphire

MAINS

Sea trout
Pan fried sea trout, pea & basil puree,
fresh new season's peas & baby carrots

Rabbit
Saddle of rabbit, beignet of leg, braised baby gem,
broad beans & mustard velouté

Beef
Duo of beef, pommes puree, glazed grelot onion, girolle,
baby turnip & spring greens

Artichoke
Jerusalem artichoke & pear barley risotto,
slow cooked duck egg & wild mushroom

SIDES

Thick cut chips	4.50	Mash potato	4.00
Spring greens	3.50	Seasonal green leaf salad	3.75
Mixed Skylon salad	3.75	Fine green beans	4.50

DESSERTS

Cherry
Textures of cherry, cheesecake mousse

Chocolate
70% Valrhona chocolate mousse, poached pear

Orange
Blood orange semifreddo, white chocolate sauce

Ice cream
A selection of Skylon ice creams & sorbets

two courses	**28.00**
three courses	**32.00**