



SET MENU

2 COURSES £27 / 3 COURSES £32

STARTERS

Isle of Wight Tomato Gazpacho / Lovage (vg)
Ham Hock & Chicken Terrine / Piccalilli, Young Leaves, Sourdough Toast
Avocado & Beetroot Salad / Puffed Rice, Coriander & Hazelnut Dressing (vg)

MAINS

Roast Herb Fed Chicken Supreme / Pea Purée, Wild Mushroom & Tarragon Sauce
Slow Roast Butternut Squash / Grilled Artichoke, Saffron, Confit Tomato & Herb Tabbouleh, Sauce Vierge & Aioli (vg)
Pan Fried Chalk Stream Trout / Wilted Spinach, Champagne Velouté

DESSERTS

Strawberry Pavlova / English Strawberries, Meringue, Whipped Cream
Vanilla Panna Cotta / Macerated Mango
Burnt Cambridge Cream / Brandy Snaps

SIDES

Summer Vegetables / Green Beans, Peas, Broad Beans & Mangetout Peas (v)	£4.50
Green Beans, Olive Oil & Shallots (v)	£4.50
Jersey Royal Potatoes / Mint (v)	£4.50
Sweet Potato Fries / Herb Aioli (vg)	£4.50
Hand Cut chips / Truffle Parmesan	£5.50



If you have any food allergies or intolerances, please speak to your waiter before ordering.
Please be aware that traces of allergens used in our kitchen may be present.
All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill.

