

SET MENU

You are invited to create your own sublime set menu.

STARTER

Burrata Pugliese with fig purée, sourdough and "Buccia Nera"
2018 Tuscan Extra Virgin Olive Oil
D G (gluten free option available)

Buccleuch grass-fed beef tartar, bone marrow and Silverskin onions

Stuffed squid and cured egg-yolk with courgette and charcoal
G

Charred leeks with tangerine gel and hazelnuts
N

MAIN

Beef shin and oxtail lasagna with veal bechamel and cherry tomato
sauce
D G

Roasted chicken breast with bell peppers and spinach

Grilled plaice with potato and Salmoriglio sauce

Slow cooked cauliflower, cepes mushrooms and black truffle
V

DESSERT

Tiramisu
G D

72% dark chocolate tortino, seasonal ice cream
D G

Lemon tart
G

Poached seasonal fruit, homemade sorbet
V

2 courses - £26 p.p.*

3 courses - £35 p.p.*

***The course of choice will be applied to the whole group. Any dietary requirements will be accommodated individually.**

A discretionary 12.5% service charge will be applied to your final bill.

**For a full list of allergens, please ask our staff.