

Set Menu

Starters

Pressed terrine of corn-fed chicken
smoked pork, oyster mushroom, fig preserve

Isle of Wight tomatoes
black olive, tomato sorbet, chilled yellow tomato soup (v)

Mains

Glazed ox cheek
crispy enoki, grilled onion, mushroom purée, bone marrow crumbs

Wild garlic risotto
new season morels, peas, broad beans, White Lake Pecorino (v)

Desserts

Dark chocolate slice
fresh mint ice cream

Caramelised puff pastry
vanilla cream, salt caramel

Selection of British cheeses (£12 supplement or £26 additional course)

Selection of tea and coffee £8

Two courses £40 (lunch only)

Three courses £49

Wine pairing £45

Please note our coffee supplier is B Corp certified and teas are ethically sourced and fairly traded.

v - vegetarian

Should you have any dietary or allergen requirements, please do inform our team.

All prices are inclusive of VAT. A discretionary service charge of 15% will be added to the bill.

OETKER COLLECTION

Masterpiece Hotels

As a socially responsible business, we are delighted to commit our support to Heartburn Cancer UK, a charity dedicated to raising awareness of the dangers of persistent heartburn, gastro-oesophageal reflux disease (GORD) and Barrett's oesophagus. A voluntary donation of £2 will be added to your bill which goes towards a new mobile diagnostic unit, making a new detection test called the Cytosponge more readily available in the community. Thank you for your support.

