



RESTAURANT · BAR · BRASSERIE

SUMMER DINING MENU

3 courses with a glass of Chandon Garden Spritz 45

Lunch: Mon - Fri 12pm - 2.30pm

Dinner: Mon - Tues 6pm - 6:45pm | Wed - Thurs 5pm - 6:45pm | Fri 5pm - 6pm

Sunday 6pm - 9pm

CHANDON GARDEN SPRITZ

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4.5

STARTERS

Chilled cucumber and coconut soup, compressed watermelon, curd, butterfly sorrel (v)

204kcal

Charred asparagus, hazelnut picada, poached duck egg, mushroom and lemon (v) 419kcal

Slow roast pork belly, spiced cherries, pak choi, daikon, crackling 843kcal

MAINS

Marinda tomato tart, ricotta, lemon, truffle and honey cannelloni,
almond maple and thyme (v) 685kcal

Sea bream, blackened corn, chorizo, wild asparagus, chicken gravy 633kcal

Double lamb chop, green tapenade, aubergine, artichoke,
goats curd courgette roll 1164kcal

DESSERTS

Strawberry and white chocolate pavlova, yoghurt, lemon verbena syrup (v) 294kcal

Roasted peach, vanilla panna cotta, coffee ice cream (ve) 215kcal

White chocolate and lemon verbena parfait, raspberry verbena 384kcal

SIDES

Chips, truffle mayonnaise (v) 410kcal 7

Salt baked Jersey Royal's, garlic and
rosemary oil (v) 143kcal 7

Truffle mac and cheese (v) 313kcal 8

Runner beans, parmesan, toasted hazelnuts
148kcal 7

Orange, fennel, mozzarella, black olive
salad (v) 213kcal 7

Warm kale, sesame, Korean chilli, crisp
garlic (ve) 133kcal 7

(v) suitable for vegetarians (ve) suitable for vegans. Should you have any food allergies or special dietary requirements please inform your waiter. Please note allergens are used on our premises. All prices inclusive of V.A.T. A discretionary service charge of 13.5% will be added to your bill.