



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

Smoked burrata, peach and lemon thyme tarte tartin, date molasses, bulls blood (v) 390kcal

Sweet potato waffle, whipped Somerset brie, honey lavender figs,
truffle vinaigrette, dandelion (v) 410kcal

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

Salmon, pickled ginger crust, summer roll, cucumber and dill 309kcal

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

DESSERTS

Elderflower cream, meringue, lemon, strawberries (v) 251kcal

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

Roast potatoes, 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

(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.