

Set Menu

Starters

Summer tomato gazpacho
cured salmon and trout roe

Truffled ricotta tartlet
fresh herb salad, pine nut praline (v)

Mains

Slow roasted lamb shoulder
fennel, caper, mint and courgette

Cornish cod
mussels, sweetcorn, mushrooms and tarragon

Desserts

Victoria sponge
apricot jam, oolong tea, Chantilly, apricot sorbet

Chocolate raspberry pudding
cocoa tuile, mint sorbet

Selection of British cheeses (£12 supplement)

Selection of tea and coffee £9

Two courses £44 (lunch only)

Three courses £54

Wine pairing £46

We are proud to offer B Corp certified illy coffee and all our tea blends 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 HOTELS

Masterpiece Collection

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.

