

EAT! DINNER MENU

Summer Pea Velouté (v)

Chicken Liver & Foie Gras Parfait, Toasted Brioche

English asparagus, Twice Cooked Egg, Truffle Vinaigrette (v)

Fillet of Gilt Head Bream, Chorizo, Parmesan Gnocchi & Wild Garlic

Organic Morpeth Chicken, Pomme Puree, Garden Patch Vegetables

Crayfish Salad Nicoise, Seared Tuna

Bakewell Tart, Milk Ice Cream

Selection of Ice Creams & Sorbets

Tonka Bean Pannacotta, Flavours of English Raspberries

3 Courses £20.10

Served Monday-Friday from 11th June – 2nd July
(A discretionary service charge of 10 % will be added to your final bill)