



SUMMER DINING MENU

3 courses and a cocktail 33

Lunch: Mon – Fri 12pm – 4:30pm

Dinner: Mon - Thurs 5pm – 6:45pm then 9pm – 10pm | Friday 5pm – 6pm
Sunday 5pm – 10pm



BELUGA
NOBLE RUSSIAN VODKA

COCKTAILS

The red square

Beluga noble vodka, passionfruit purée, topped with Fever Tree Italian blood orange soda
Noble lime spritz

Beluga noble vodka, charged with Fever Tree Mexican lime soda

Selection of bread rolls from Paul Rhodes, Netherend farm butter (v) 4

STARTERS

Chilled salmorejo and cucumber soup, basil crème fraiche, sourdough crisp (v)

Grilled Cornish mackerel, heritage tomato and pink fir potato salad,
lemon honey mustard dressing

Grilled goats cheese summer salad, spiced fennel seed, raspberry dressing (v)

MAINS

Burrata and truffle pecorino, summer vegetable caponata, cavolo nero (v)

Pan-fried seabass, grilled courgette mash, salsa verde,
black garlic emulsion

Josper grilled marinated chicken, toasted fregula, smoked pork 'Nduja sauce

DESSERTS

Blueberry and bergamot cheesecake (v)

Roasted peaches, raspberry sorbet and amaretto cream (ve)

Blondie, lemon balm, strawberries and fresh cream (v)

SIDES Each 6

Chips, rosemary salt, smoked paprika (ve) Sprouting broccoli, soy, ginger, chilli (ve)
Rocket, fennel, shaved parmesan salad (v)