



SUMMER DINING MENU

3 courses and a cocktail 39

Lunch: Mon - Fri 12pm - 2.30pm

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

Sunday 5pm - 8pm



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

Cured beef, watermelon salad, smoked burrata cream, toberries, black olive, wild rocket

Chilled cucumber soup, smoked haddock fish cakes, dill oil

Soy marinated tomato tartare, crushed avocado, cucumber spaghetti, seaweed roll (ve)

MAINS

Aubergine steak, marinated fermented soybeans, tomato fennel, blistered green peppers, aubergine purée (ve)

Steamed salmon, prawn stuffed courgette flower tempura, baby artichoke, green tapenade

Slow cooked Gressingham duck breast and confit duck samosa, carrot crumble, girolle mushrooms, carrot and mango purée, charred baby gem

DESSERTS

Chocolate tart, hazelnut, raspberries

Elderflower panna cotta, Champagne strawberries and puff pastry

Blueberry and almond cake, almond ice cream (ve)

SIDES

Chips, truffle mayonnaise (v) 6
Salt baked Jersey Royal's, garlic and rosemary oil (v) 6
Truffle mac and cheese (v) 7.5

Heritage tomato salad, basil and bocconcini (v) 9
Charred hispy cabbage, sesame, sriracha (v) 5.5