

SET MENU*

2 courses £25 / 3 courses £30

Gazpacho
chili, parmesan

Kohlrabi & roasted peach (VG)
rosemary, pine nuts, lime vinaigrette

Smoked salmon tartare
radish, lemon gel, crispy shallots, micro greens

Black Forest ham
celeriac salad, celeriac truffle aioli, cornichon purée

Käsekraier
Sauerkraut, truffled potato purée, crispy onions

Chicken schnitzel
rocket, confit peppers, wild mushrooms, lemon

Grilled seabass
*samphire, spinach, green beans, cherry tomatoes,
olive oil coulis*

Schupfnudeln & seasonal young vegetables (V)
*hand rolled potato noodles, celeriac purée,
wild mushroom, butter sauce, fresh black truffles*

Apple strudel
vanilla sauce

Selection of sorbets & ice creams (choice of 3)
*mango & passionfruit, strawberry, apricot, mojito sorbet;
vanilla, chocolate, crème fraiche, strawberry cheesecake ice cream*

Farmhouse cheeses
*selection of pasteurised and unpasteurised cheeses,
apple chutney*

Sides

Cucumber salad, sour cream, dill £4,50

Broccoli, almond, chilli £4,50

Triple cooked chips £4,80

* Available for up to 10 guests

Tuesday – Friday 12:00 – 15:00

Monday – Saturday 17:30-19:00 & 21:30-22:30

(V) -suitable for vegan requirements / (VG)- suitable for vegetarian requirements

For allergies and dietary requirements, please speak to your waiter before ordering. Please be aware that traces of allergens used in the kitchen maybe present. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs and unpasteurized cheese may increase your risk of foodborne illness, especially if you have certain medical conditions.

A discretionary 12.5% service charge will be added to your bill. All prices include VAT.