



SET DINNER MENU

Heritage Beetroot, Goats Curd <sup>(V)(G)</sup>  
FIELD Welsh Rarebit, Red Onion Pickle <sup>(V)</sup>  
Deville Brown Portland Crab on Toast <sup>(N)</sup>

Grilled Cauliflower, Caper Butter <sup>(V)(G)</sup>  
Day Boat Fish  
Rotisserie Chicken, Aioli, Watercress <sup>(G)</sup>

Figs, Crème Fraiche, Piccadilly Honey <sup>(V)(G)</sup>  
Roast Marjorie Plum, Cobnut Crumble <sup>(V)(N)</sup>  
Concorde Pear Shortbread <sup>(V)(N)</sup>

Chipped Agria <sup>(VE)(G)</sup>  
Variegated Kale <sup>(V)(G)</sup>  
Pink Fir Potatoes, Hay Salt <sup>(V)(G)</sup>  
Oak Leaf <sup>(VE)(G)</sup>

2 Courses with 1 side - 28,00

3 Courses with 1 side - 32.00

*(VE) Vegan (V) Vegetarian (G) Made Without Gluten (N) Contains Nuts*

*Made in a kitchen that handles all allergens. A discretionary 12.5% service charge will be added to all restaurant bills.  
All prices include Value Added Tax at the prevailing rate.*