

## FRIDAY DINNER

## Set Menu 59.5pp

*Champagne Bollinger > Special Cuvée (NV) > Champagne, FR 22 125ml*

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*Eau de Provence Rosé > Côte de Provence (2025)  
Grenache Noir, Cinsaut, Syrah > Provence, FR 13.5 125ml*

Sourdough bread, whipped brown butter 5

Maldon oysters, gooseberry hot sauce 4.50 ea

Crab deviled eggs 4.5 ea

Grilled courgette, peas, broad beans, ricotta salata, mint 14

Wood roasted tomato, taleggio, salted almonds, parsley, bread crumbs 15

Raw seabass, cucumber, green olive and basil aguachile 18

*From the wood oven to share*

Allium tart, caramelised courgette, ticklemore, fine herbs 25

Half chicken, wild garlic salsa verde, aioli 40

Lemon sole, cockles, wild garlic capers, lemon, chili butter 45

Green salad 7

Hand Cut Chips 7

Chocolate mousse, grilled strawberry caramel, peanut 9.5

Please let us know if you have any dietary requirements or allergies

## SATURDAY LUNCH

*Eau de Provence Rosé > Cote de Provence (2025)*

*Grenache Noir, Cinsaut, Syrah > Provence, FR 13.5 | 65 (125ml / Bottle)*

Gazpacho, all the trimmings 10

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Caesar salad 16

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Steak sandwich, chimichuri, aioli 16

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Secreto ibérico baguette, piquillo peppers, aioli 16

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Green salad 7

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Hand cut chips 7

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Chocolate mousse, grilled strawberry  
caramel, peanut 9.5

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requirements or allergies

CAROUSEL



## BREAKFAST

*Champagne Bollinger > Special Cuvée (NV)*

*> Champagne, FR 22 | 120*

Fresh fruit

Homemade granola

Locally sourced yoghurt

Ham and cheese selection

Artisan sourdough bread and cultured butter

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Sausage or bacon sandwich

Avocado toast, poached eggs, salsa roja

Scrambled eggs, hot smoked trout, crème fraîche, gherkin

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