Served 11:30am–3:30pm

STARTERS

Roasted parsnips and Bramley apple soup Cold-pressed rapeseed oil, toasted pumpkin seeds (vg) 309 kcal 10.50

Tanqueray-cured sea trout Dill and horseradish crème fraîche, pickled cucumber, watercress 319 kcal 13.00

Fig and goat's cheese mousse Wild rocket, sourdough crostini, thyme-infused honey, toasted walnut granola (v) 358 kcal 12.00

Warm poached pear and charred chicory salad Chopped pistachio, watercress, grape mustard vinaigrette (vg) 349 kcal 10.50

MAINS

Roasted Delica pumpkin and spinach red lentil dahl Coconut yogurt, coriander, black onion seeds (vg) 581 kcal 19.50

Grilled corn-fed chicken Stewed Judion white butter beans, sautéed leek and cavolo nero broth, fine herbs 519 kcal 20.00

Confit duck and Puy lentils salad Wilted spinach, frisée lettuce and roasted heritage carrots, orange sauce 647 kcal 22.00

Pan-seared sea bass Sautéed kale, tenderstem broccoli, edamame beans, artichoke purée, lemon-caper reduction 435 kcal 22.00

SIDES

Rosemary potato sourdough bread Confit garlic whipped butter (v) 215 kcal 6.50

Skin-on French fries Maldon sea salt and oregano (vg) 240 kcal 7.00

Tenderstem broccoli Swiss chard and tahini dressing (vg) 210 kcal 7.00

Maple-roasted carrot and parsnips Parsley, cumin seeds, thyme and olive oil (vg) 270 kcal 7.00

DESSERTS

Date and pistachio Tonka bean custard tart Sweet shortcrust pastry and honey (v) 713 kcal 7.50

Pear and walnut frangipane tart Yoghurt mousse and oats coconut granola (v) 472 kcal 7.50

Dark chocolate sponge Dulcey chocolate mousse and caramelised hazelnut praliné (v) 684 kcal 7.50

Sea buckthorn and clementine posset Vanilla shortbread crumb and thyme cress (v) 483 kcal 7.50

Petits fours selection 3.80 each | 15.00 set

Blackberry almond macaron, berry gel and buttercream 189 kcal

Dark chocolate and orange truffles, cocoa dust (v) 216 kcal

Lemon ganache tart, white chocolate crumble (v) 212 kcal

Pistachio and cranberry financier, lime zest frosting (v) 242 kcal

(vg) vegan | (v) vegetarian

If you have a specific allergy or dietary requirement, please ask to speak with one of our trained allergy champions.

We use a wide range of products containing nuts, peanuts, gluten, and other allergens. As such there may be traces of various allergens present across our product range. We'd love to tell you what's in our food to assist you with your choice.

Adults need around 2000 kcal a day.

COCKTAILS

all 13.00

The Queen Victoria Oban Scotch, Beefeater 24, Earl Grey and honey syrup, Grand Marnier liqueur, lime juice

The Prince Albert Beefeater gin, Crème de Mûre, St-Germain elderflower liqueur, lavender syrup, lemon juice, egg white

Negroni No. 1857 London dry gin, Campari, sweet vermouth, orange twist

The House Martini Choice of gin or vodka, dry vermouth, with an olive or a twist

Kensington Spritz Aperol, elderflower, Prosecco, soda, orange slice

Cocktail of the month Please ask a member of staff for details

MOCKTAILS

all 7.00

Ginger Rouge Cranberry juice, fresh orange juice, ginger ale

The Garden Tonic Seedlip Garden, cucumber, elderflower, fresh lime, tonic water

Blue Honey Blueberry, fresh lemon juice, honey syrup, soda water

BEERS AND CIDER

London Lager 6.00

Estrella 7.00

Portobello Pilsner 7.00

Orchard Pig Cider 7.50

COLD DRINKS

Homemade iced tea White peach and green tea / Iced mango and ginger green tea 4.00

Iced coffee Americano 2 kcal / Latte 151 kcal / Mocha 177 kcal 3.95

Juice Orange / Apple / Pomegranate / Grapefruit 4.00

Homemade lemonade 41 kcal 4.00

Sparkling pressé Elderflower and pomegranate / Elderflower and lychee 3.50

Coca-Cola 2.50

Diet Coke 2.50

Ginger beer 3.95

Life Water 330 ml / 750 ml 2.50 / 4.20

SPARKLING WINES

	glass	bottle
Bottega Poeti Prosecco Brut DOC Glera, Veneto, Italy Green apple, pear, citrus	9.50	45.00
Nyetimber Classic Cuvée Multi-Vintage West Sussex & Hampshire, England Honey, almonds, pastry, baked apples	13.00	64.00

CHAMPAGNE

	glass	bottle
Champagne de Castellane Brut NV Champagne, France	12.00	55.00
Laurent-Perrier La Cuvée Brut NV Champagne, France	18.00	95.00

WHITE WINES

	glass	carafe	bottle
Vinuva Pinot Grigio Sicily, Italy Lemon, grapefruit, floral	9.00	22.00	31.00
Les Eclaireurs – Muscadet Ô de Mer France Lime, green apple, pear	10.50	23.00	32.00
Satellite Sauvignon Blanc Marlborough, New Zealand Elderflower, citrus, passion fruit	11.50	24.00	36.00
Journey's End Haystack Chardonnay South Africa Pear, green apple, citrus zest	12.00	25.00	40.00
La Chablisienne Petit Chablis Vibrant Burgundy, France Apple, pear, peach	15.00	32.00	50.00

ROSÉ WINES

	glass	carafe	bottle
Gérard Bertrand Gris Blanc Rosé Occitanie, France Red berries, fresh, elegant	10.00	24.00	35.00
Le Météore Rosé 2022 Languedoc-Roussillon, France Refreshing, red fruit, white peach	11.00	27.00	38.00
Minuty M Rosé Grenache, Cinsault, Syrah Côtes de Provence, France Refreshing, red fruit, white peach	14.00	31.00	48.00

RED WINES

	glass	carafe	bottle
Tremito Nero d'Avola Sicilia DOC Sicily, Italy Ripe dark fruits, fig, spice	8.50	20.00	30.00
Valdivieso Pinot Noir Chile Morello cherry, raspberry	10.50	23.00	32.00
Les Faix Côtes de Blaye Rouge Bordeaux, France Blackberry, blackcurrant	11.00	24.00	35.00
Le Versant IGP d'Oc Merlot Pays d'Oc, France Blackberry, black cherry, tobacco (vg)	11.50	26.00	38.00
Domaine St Jacques Côtes du Rhône Rouge France Blackcurrant and redcurrant	13.00	28.00	42.00

Glasses of wine are 175 ml (125 ml are available upon request)

Carafes of wine are 500 ml

Bottles of wine are 750 ml

Glasses of Champagne and Prosecco are 125 ml