

M E N U

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Choose two starters, mains & desserts for your party

S T A R T E R S

Rabbit rilettes

pistachio, prune, sourdough

Jerusalem artichoke velouté

crispy pancetta, chestnut

Maple cured salmon

crab, citrus fruit

Marinated beetroot (v)

red chard, plum, honeyed pecan

M A I N S

Coffee spiced highland venison

sweet potato puree, figs, pickled walnut

supplement £15.00

Pearl barley risotto (v)

chestnut, curly kale, blue cheese

South coast cod

fennel, orange, wild mussels, beurre blanc

Gressingham duck breast

brussels, bacon, celeriac, sour cherry

D E S S E R T S

Chocolate ganache

caramelised banana, peanut brittle

Poached pear

amaretto cookies, ginger crème anglaise

Vanilla pannacotta

blackberries, lavender tuille

Cheese selection

nut & raisin bread, seasonal chutney

supplement £6.00

Additional cheese course

supplement £12.00

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill.

All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy, intolerance or dietary requirement please let us know before ordering. Full allergen information is available upon request from a member of our team.