



feasting menu

three courses 65

soup
pea & mint

pimm's cured trout
rye

dry-aged beef tartare
confit egg, brioche

grilled asparagus
poached egg, berkswell

whole baked turbot
brown shrimps, capers, samphire, tomato, croutons

whole roasted chicken
stuffing

sirloin of beef wellington

heritage carrot wellington

porchetta
baked apple

wing rib
rösti chips

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sides
plain or truffle fries | roasted potatoes | plain or truffle mash
mac & cheese | tenderstem broccoli | braised fennel
roasted root vegetables | roasted sweet potato | seasonal salad

bramley apple pie
pecans, salted caramel, vanilla ice cream

dark chocolate orange & coconut lamington
coconut sorbet

soft centred meringue
passionfruit, mint & cream