



## feasting menu

three courses 65

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soup  
pea & mint

pimm's cured trout  
rye

dry-aged beef tartare  
confit egg, sourdough

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

chocolate brownie  
hot fudge sauce, roasted banana sorbet

passionfruit & lemon meringue pie  
whipped cream