

Classic Set Menu

Winter 2022 | £35

To Start

Courgette & sweet potato fritters, corn salsa, chive yoghurt pb gf

Gin cured salmon, crab & crème fraiche mousse, keta caviar,
prawn & pickled seaweed salad gf

Game, pork & green peppercorn terrine, pickled blackberries & sourdough

Main

Slow roast aubergine, bulgur wheat, pomegranate molasses, green olive,
vegan feta, toasted almond pb

Roast cod, saffron mashed potato, spinach, crayfish, mussels & a lobster bisque gf

Ox-cheek cottage pie, braised hispi cabbage, peas & leeks gf

Dessert

Pear tart tatin, coconut Chantilly pb

Warm chocolate brownie, white chocolate sauce v gf

Apple crumble, vanilla custard v

Trio of British cheeses, spiced fig chutney, grapes, seeded crackers v [+£5]

To Finish

Chocolate truffles & filter coffee v [+£5]

gf = Gluten Ingredient Free v = Vegetarian pb = Plant-Based/Vegan

A discretionary 12.5% service charge will be added to your bill. Full allergen information is available.