

# SET MENU

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## *Appetisers*

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### Seared Mackerel Fillet

Pickled salsify, compressed apple, cucumber and watercress

### Poached Free Range Hen's Egg (V)

Brioche, salt baked celeriac, kale and truffle

### Pressed Ham Hock

Piccalilli and mizuna leaves

### Shellfish Bisque

Cornish crab, aioli, crouton

### Salt Baked Beetroot (Vg)

Sweet mustard, walnuts, orange and chicory

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## *Main Courses*

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### Roasted Breast of Maize Fed Chicken

Savoy cabbage, red pepper purée, chick peas and chorizo

### Seared Fillet of Seabass

Caramelised cauliflower, curried raisins,  
romanesco and brown butter sauce

### Barbecue Short Rib of Aubrey Allen's Beef (£3 supplement)

Mashed potato, green beans, glazed chestnut  
mushrooms and crispy onion

### Risotto of Butternut Squash (V)

Spinach, parmesan and pine nuts

### Wild Mushrooms and Puy Lentils (Vg)

Celeriac crisps, charred leeks, sherry vinaigrette

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## *Desserts*

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### Warm Chocolate Fondant

Pistachio ice cream

### Baked Alaska

Meringue and exotic fruits

### Blackberry Mousse

Apple sorbet

### Chocolate and Almond Milk Cremeaux (Vg)

Blood orange sorbet

### Selection of British Cheeses (£5 supplement)

Cashel Blue, Tor Pyramid, Sheep Rustler, Roll Right,  
Lincolnshire Poacher. Apple and raisin chutney,  
quince paste and lavash crispbread

*£40*

*includes a glass of Bellini*

*If you require further information on food allergens, please ask one of our team members.*

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