

## SET MENU

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### *Appetisers*

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Seared Mackerel Fillet  
Celeriac broth, apple, chives and green chili

Burrata and Chicory Salad (Vg)  
Fennel, rye crisp and mustard dressing

Slow Cooked Asian Spiced Pork Belly  
Pineapple, coriander and crackling

Shellfish Bisque  
Cornish crab, aioli, crouton

Beetroot Tartare (V)  
Horseradish, avocado, organic leaves

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### *Main Courses*

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Roasted Breast of Maize Fed Chicken  
Fresh peas and sugar snaps, baby onions, aged balsamic and mint jus

Seared Fillet of Cod  
Borlotti beans, grilled piquillo pepper, samphire and roasted pine nuts

Barbecue Short Rib of Aubrey Allen's Beef (£3 supplement)  
Garlic mash, gem lettuce, radishes and English asparagus

Curry Spiced Puy Lentils (Vg)  
Seared potato terrine, carrots and coriander

Grilled Salt Baked Celeriac (V)  
Mushrooms, spinach pesto, crispy kale and pomegranate

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### *Desserts*

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Warm Chocolate Fondant  
Red plum ice cream

Yoghurt Mousse  
Pistachio sponge, green apple sorbet

Vanilla Cheesecake  
Poached rhubarb and rhubarb sorbet

Caramelised Exotic Fruit (V)  
Passion fruit gel and coconut cream

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.