



3 courses & cocktail on arrival
compressed mule or dandelion & burdock collins

starters

market bowl salad (n)
smoked salmon, quinoa, cucumber, avocado & rocket
seasonal salad, lemon verbena, mustard fruits & goats curd (v)
grilled mackerel, marinated fennel & horseradish
caesar salad, crispy cured ham & parmesan

mains

chicken & chorizo bake
seafood linguine, chilli, garlic & lemon
wagyu burger topped with cheese & truffle mayonnaise
grilled salmon, baby beetroots, pickled shallots & red chard
jospur grilled sirloin, black pepper & mushroom butter (supplement 4.5)
orzo pasta, wild mushrooms, spenwood cheese & winter truffle (v)

sides

all at 4.5
green beans, tomato & shallot vinaigrette (v)
tenderstem broccoli, preserved lemon & chilli (v)
mashed potatoes & garlic crisps (v)
chips (v)

desserts

brownie sundae (n) (v)
treacle tart, stem ginger ice cream (n)
chocolate sorbet & caramelized pear, cranberry & apricot nougat
selection of three cheeses, apple & pear chutney, walnut (n)
(supplement 4)

36 per person

- please inform your waiter of any allergies or dietary requirements
 - a discretionary 13.5% service charge will be added to your bill
 - (v) vegetarian dishes (n) contains nuts
- *all dishes may contain traces of nuts