

## SET MENU

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### *Appetisers*

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Citrus And Ginger Cured Scottish Salmon  
Cucumber relish, celery, sour cream, avruga caviar

Crispy Hen's Egg (V)  
Parmesan brioche, Jerusalem artichokes, parsley mayonnaise and truffle

Slow Cooked Pork Belly  
Pear, salsify remoulade and crackling

Shellfish Bisque  
Cornish crab, aioli, crouton

Beetroot Tartare (Vg)  
Horseradish, avocado, organic leaves

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### *Main Courses*

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Roasted Breast Of Maize Fed Chicken  
Celeriac puree, tenderstem broccoli and blackberry jus

Seared Fillet Of Cod  
Roasted carrots, black cabbage, pumpkin seeds and brown butter sauce

Barbecue Short Rib Of Aubrey Allen's Beef (£3 supplement)  
Horseradish mash, mushrooms, fine beans

Butternut Squash Risotto (V)  
Roasted squash, red onion and sage

Warm Winter Salad (Vg)  
Parsnips, grilled hispi, apple puree and chestnuts

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### *Desserts*

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Warm Chocolate Fondant  
Vanilla ice cream

Bitter Orange Panna Cotta  
Sable biscuit, sorbet and verbena

Banana Cheesecake  
Ginger and caramelised banana

Coconut Rice Pudding With Cinnamon (Vg)  
Plum compote and 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.