



## DINNER SET MENU

### STARTERS

Roast pumpkin velouté, caraway toast, apple and almond (v)  
Searcys smoked salmon, dill pickled cucumber, horseradish cream, malted rye bread  
Suffolk chicken and pistachio terrine, prune puree, foraged leaves  
Confit mushroom, chicory salad, shiitake custard, pickled shallots and nasturtium (v)

### MAINS

Braised Hereford beef, creamed parsnip, turnips and chestnut mushroom  
Miso cod loin, roast cauliflower, verjuice and grapes  
Cornfed chicken fillet, chestnuts, squash terrine and leeks  
Salt-baked artichoke, potato gnocchi, calabrese hearts, sorrel and truffle (v)

### SIDES

ALL AT £4.50

Creamed buttermilk potato (v) / Truffle triple-cooked chips (v)  
Sautéed seasonal greens (v) / Buttered heritage carrots (v)  
Autumnal leaves, turnip oil (v)

### PUDDINGS

Baked Bramley apple, granola crumble and almond ice cream (v)  
Passionfruit delice, passion fruit, baked chocolate, and mint  
Sticky ginger and date sponge, malted milk ice cream (v)  
Chocolate salted caramel tart, whipped mascarpone, raspberry

Kindly supported by



NV, Lanson, Père et Fils, Brut, Champagne, £15 per glass, £85 per bottle

(v) – vegetarian. A discretionary 12.5% service charge will be added to your bill. VAT will be charged at the prevailing rate. Our food may contain nuts, derivatives of nuts or other allergens. If you suffer from an allergy or food intolerance, please notify a manager. We are happy to cater for special requirements. All care has been taken to remove small bones where appropriate, but it is inevitable that some many remain.