



## SET MENU

Two courses  
Three courses

### STARTERS

Roast pumpkin velouté, caraway toast, apple and almond (v)  
Gravadlax, whipped dill cream cheese, pickled radish, rye bread  
Confit chicken and ham hock terrine, Granny Smith Apple, foraged leaves  
Pickled woodland mushrooms, shiitake custard, endive, shallots and borage  
Cured bressola, pickled beets, parmesan, ravigate dressing

### MAINS

Braised Hereford beef, caramelised shallots, creamed parsnip, crispy alliums and oyster leaf  
Miso cod loin, roast cauliflower, verjuice and grapes  
Cornfed Chicken Fillet, squash terrine, tender stem broccoli, chestnut  
Aubergine and mozzarella tortellini, baked artichoke, romanesco, sage and truffle (v)  
Confit duck leg, carrot puree, braised chorizo lentils and manuka honey

### SIDES

ALL AT £4.50

Creamed buttermilk potato (v) / Truffle triple-cooked chips (v)  
Sautéed seasonal greens (v) / Buttered heritage carrots (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  
Godminster cheddar, Yorkshire blue and Baron Brigod brie, quince jelly and artisan crackers- £12.5

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 may remain.