

SET MENU A

£35 per person

| STARTERS |

Roast red pepper gazpacho
whipped ricotta & oregano (v)

Heritage beetroot
Ragstone goat's cheese & Navel oranges (v)

Farmhouse terrine
apple chutney, soda bread

| MAINS |

Hake
English asparagus, borlotti beans & lovage salsa verde

Confit duck Lyonnaise salad
Toulouse sausage, black pudding & tapenade

Roast broccoli fregola
charred onions, rocket & pesto (v)

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Amalfi lemon tart
toasted meringue & raspberry sorbet

Ice cream or sorbet

Selection of 5 British Isle cheeses
quince chutney & seasonal garnishes
(£2 supplement)

— GALLERY MESS BY —

rhubarb

SET MENU B

£45 per person

| STARTERS |

Farmhouse terrine
apple chutney, soda bread

Roast red pepper gazpacho (v)
whipped ricotta & oregano

Scorched mackerel
pickled gooseberries, dill and fennel

| MAINS |

Crisp plaice
mussel fumé, mash & sea vegetables

Confit duck Lyonnaise salad
Toulouse sausage, black pudding & tapenade

Globe artichoke (v)
scorched radicchio, aubergine caviar & autumnal minestrone

| DESSERTS |

Hot dark chocolate brownie
vanilla ice cream, candied walnut & salted caramel gel

Amalfi lemon tart
toasted meringue & raspberry sorbet

Ice cream or sorbet

Selection of 5 British Isle cheeses
quince chutney & seasonal garnishes
(£2 supplement)

— GALLERY MESS BY —

rhubarb

SET MENU C

£55 per person

I AMUSE BOUCHE I

Wild mushroom soup
hazelnut oil & truffle cream (v)

I STARTERS I

Beef carpaccio
confit shallot dressing, pea, broad beans & shaved Parmesan

Scorched mackerel
pickled gooseberries, dill and fennel

Burrata & Heritage tomato salad
sourdough croutons & mustard caviar (v)

I MAINS I

Confit duck Lyonnaise salad
Toulouse sausage, black pudding & tapenade

Crisp plaice
mussel fumé, mash & sea vegetables

Globe artichoke (v)
scorched radicchio, aubergine caviar & autumnal minestrone

I DESSERTS I

Blackcurrant brûlée
chocolate and peanut butter cookie

Peach cobbler
Earl Grey tea and bourbon custard, amoretti and pecan granola

Coffee, walnut & carrot cake
lemon thyme panna cotta & chocolate shard

Ice cream or sorbet

Selection of 5 British Isle cheeses
quince chutney & seasonal garnishes
(£2 supplement)

— GALLERY MESS BY —

rhubarb