



Amuse Bouche

Starter

Marinated tuna, pickled baby vegetables

Pan fried chicken livers and bacon

Heritage beetroot, lentil, butternut squash, quinoa and feta salad

Main course

Braised lamb shank, rosemary mash, grilled aubergine, fennel and courgette

Fillet of halibut, salsify, orange and chervil butter sauce

Caramelised shallot and goat's cheese tart, roast root vegetables, honey and thyme dressing

Dessert

Rice pudding, ginger roasted plums and blackberries

Chocolate fondant, salted caramel ice cream, peanut brittle

British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£45 per person

*Service charge of 12.5% will be added to your bill.
Prices are inclusive of VAT.*

Allergies - Please inform us of any intolerances with food products. Our kitchen will contain traces of many allergens and therefore it is not possible to give a guarantee that particular allergens may not be present in dishes. We will endeavour to provide as much information as possible for you to make an informed choice.