



Amuse Bouche

Starter

Salt beef croquettes, horseradish mayonnaise

Dressed Dorset crab, apple and fennel, curry mayonnaise,

Crispy Burford brown egg, green beans, mixed leaf, red onion, caper dressing

Main course

Air dried ham wrapped monkfish, lentils, button onions

Fillet of beef, mushroom and shallot crust, sautéed greens, fondant potato

Artichoke, leek and taleggio Wellington

Dessert

Baked apple and raisins, calvados sauce, custard

Chocolate fondant, salted caramel ice cream, peanut brittle

Orange, pomegranate, mascarpone sorbet, sugared almonds

British cheeses, celery, homemade chutney, oatcakes

Coffee and petit fours

£55 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.