

- Glass of champagne on arrival -

Amuse-bouche

Chef's selection

Starters

Foiegras chicken liver parfait, smoked duck,
pear saffron chutney, toasted brioche

Seared scallops, artichoke purée, pancetta,
baby rainbow carrots

Cornish crab, salmon beetroot gravadlax,
red mullet escabeche

Roast aubergine, smokey tomato compote,
goat's curd, pumpkin seeds, basil oi

Mains

Fillet of beef, truffle dauphinoise potatoes,
charred broccoli, bone marrow & port jus

Roast guinea fowl, confit leg, hasselback potato,
celeriac purée, confit garlic, blackberry jus

Pan roasted halibut, lobster & prawn sausage,
creamy leeks, saffron potato fondant

Wild mushrooms, spinach, artichoke & comté cheese phitiver,
roasted heritage carrots with honey, cavalo nero

Desserts

Vanilla cheesecake, mulled plum fritter

Pecan tart, poached pear, matcha ice cream

Chocolate and hazelnuts brownie, white chocolate
mousse, griottine cherries

Selection of cheeses, crackers, celery & grapes



£95 per person
£65 for bookings before 7pm

Some of our dishes contain one or more of the 14 key allergens.
A 12.5% discretionary service charge will be added to your bill.