

- Glass of champagne on arrival -

Amuse-bouche

Chef's selection

Starters

Roast cauliflower soup, chestnut, truffle oil

Pan seared scallops, spinach purée, pancetta,
golden raising dressing

Chicken liver parfait, toasted brioche, smoked duck,
pineapple chutney

Roast aubergine, smoky tomato compote, goat's curd,
pumpkin seeds, chive oil

Mains

Fillet of beef, truffle dauphinoise, tenderstem broccoli,
peppercorn sauce, watercress

Roast guinea fowl breast, parsnip purée, hasselback potato,
brussel sprout, root vegetable crisp, chestnut sauce

Pan roasted cod, baby potato fondants, curly kale, garlic prawn,
cucumber, brown shrimp lemon butter sauce

Gnocchi with kale, walnut pesto, cavolo nero,
parmesan shavings

Desserts

Vanilla cheesecake, mulled plum

Pecan tart, poached pear, pecan ice cream

Hazelnut brownie, salted caramel ice cream, 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.