

Crudo sea trout, fennel, horseradish yoghurt, citrus dressing
 Baked beetroot, sheep's yoghurt, harissa dressing, dukkha ^{pb}
 Grilled smoked bacon, burnt apple, pickled red cabbage
 Parsnip and apple soup, chestnut, sage ^{pb}

Cod, coco beans, potted shrimp, seashore vegetables
 Wild seabass, pumpkin purée, tardivo, parmesan
 Celeriac and pine nut pithivier, delicata pumpkin, bitter leaves ^{pb}
 Roast chicken, Roscoff onion, king oyster, bacon, sherry vinegar

Chef's selection to share

Jerusalem artichokes, rosemary ^{pb}
 Glazed carrots, tarragon ^{pb}
 Purple sprouting, harissa dressing ^{pb}
 Winter leaves, anchovy dressing

Mince pie bakewell tart, vanilla ice cream
 Dark chocolate biscoff Swiss roll, poached pear, chantilly cream
 Apple and Damson compote, vanilla ice cream, candied macadamia crumble

Group menu 65



v Vegetarian | **pb** plant based | **gf** Gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill.

Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager