

GROUP DINING

Three-courses

Choose a starter, main & dessert

STARTERS

Smoked Beef Tartare
Pickled shallots, aged parmesan

Baked Beetroot
Sheep's yoghurt, harissa dressing, dukkha *v*

Crab Salad
Kohlrabi, lemon mayo

MAINS

Roast Chicken
Roscoff onion, king oyster, bacon, sherry vinegar

Celeriac and pine nut pitivier
Delica pumpkin, bitter leaves *pb*

Wild Seabass
Pumpkin purée, tarvido, parmeasn

SIDES

Jersalem Artichokes
Rosemary *pb*

Glazed Carrots
Tarragon *pb*

Winter Tomatoes
Shallots *pb*

Purple Sprouting Broccoli
Harissa dressing *pb*

DESSERTS

Cardamon Pannacotta
Yorkshire rhubarb

Spiced Pineapple
Rum glaze, coconut sorbet *pb*

Dark Chocolate Mousse
Seville orange curd *v*

£ 65

v vegetarian | *pb* plant based

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.

