



GROUP DINING MENU

Pig's cheek, black pudding, mustard mash
Venison skewer, mint yoghurt
Whipped saltfish, caper hash browns, gherkin
Leek vinaigrette, hazelnuts *pb*



Welsh lamb shoulder, crushed new potatoes, rosemary jus
Yorkshire quail, spring vegetables, bacon crumb
North Sea cod, Shetland mussels, fennel, chive cream
Broad beans, peas, feta, pearl barley, lovage pesto *pb*



Rhubarb & lemon pudding, clotted cream
Dark chocolate tart, whipped crème fraîche
Affogato, coffee biscuit
Baked cheesecake, berry compote *pb*

3 COURSES 48pp

includes VAT

A discretionary 12.5% service charge will be added to your final bill

Our fish and shellfish are responsibly sourced from Cornish dayboats and British fishing ports. Game dishes may contain shot. Though every care has been taken to remove them, some dishes may also contain small bones. Dish names don't always mention every ingredient, so please let your server know if you have any allergies or dietary requirements

THE
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