

Two Courses 37 | Three Courses 42

Beetroot cured steelhead trout, pickled fennel, dill and mustard dressing

Smoked beef tartare, pickled shallot, 36-month-aged Parmesan

Delica squash hummus, seeds, Aleppo pepper, flatbread pb

Baked beetroot, labneh, pickled blackberries v

Prawn and caviar cruffin, whisky marie rose, citrus parsley butter

Turkish eggs, garlic yoghurt, n'duja butter, flatbread

Dry aged sirloin of grass-fed beef, horseradish sauce

Breast of free-range chicken, celeriac purée, Roscoff onion, sherry vinegar

Heritage carrots, pistachio romesco, pomegranate molasses pb

Grilled monkfish tail, cep, truffle butter

5 supp

Venison Wellington, celeriac purée

20 supp

For the table

Parsnips, carrots, kalettes, cauliflower cheese, roast potatoes

Yorkshire pudding and gravy

Tiramisu v

Dark sticky chocolate cake, double cream v

Almond financier, plum compote, damson sorbet pb

Wine

Montepulciano, Montipagano, Umani Ronchi, Abruzzo, Italy

25



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