



SEASONAL GROUP MENU

£40 Per Person

STARTERS

Radicchio, Cambozola & roasted pear salad, pomegranate & red onion vinaigrette, sweet potato crisps (V)

Salmon tartare, guacamole, watermelon radish, baby leaves & focaccia crostini

Duck rillettes, cornichons, capers & toasted sourdough

MAINS

Potato gnocchi, roasted root vegetables, cauliflower velouté & crispy kale (VG)

Roasted seabass, wilted spinach, olive oil crushed potatoes, red pepper relish, aged balsamic vinegar

Free range chicken breast, wild mushrooms, hispi cabbage, roasted Jerusalem artichokes & truffle mashed potatoes

DESSERTS

Blackcurrant bavaois, berry compote, raspberry sorbet & lemon shortbread (VG)

Crème brûlée, caramelised pears & rosemary

Raspberry cheesecake, chocolate crumble & lychee sorbet

All prices are inclusive of VAT at the current rate. A discretionary service charge of 12.5% will be added to your bill.

Food allergies and intolerances: our dishes are prepared in areas where allergen ingredients are handled. Some dishes may contain traces of nuts, wheat, gluten, or other allergens. If you have allergies or intolerances, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements.

Kilocalories = Kcal. Adults need around 2000 kcal a day.

Menu subject to availability