



SEASONAL GROUP MENU

£48 Per Person

Bread & cultured salted butter

STARTERS

Slow-cooked heirloom beetroot, salsify, caramelised shallots, goat's curd, apple cider & mint vinaigrette (V)

Confit sea trout, maple syrup & lemon, cauliflower purée, Puy lentil & hazelnut vinaigrette, squid ink cracker

Chicken, sage, onion & chestnut ballotine, Belgian endive, celeriac rémoulade & warm brioche bun

MAINS

Open lasagna of celeriac, wild mushrooms, swede & haricot beans, truffle velouté & crispy kale (VG)

Seabass, grilled baby squid, butter bean, courgette, aubergine & pepper râtout

Duck breast, winter cabbage, root vegetable & black truffle broth, orzo pasta & pistou

DESSERTS

Blackberry & chocolate délice, plum & ginger jam, blood peach sorbet (VG)

Pecan nut & salted caramel cheesecake, coffee ice cream

Warm sticky plum & date pudding, toffee sauce & vanilla ice cream

ENHANCE YOUR EXPERIENCE

£6 PERSON

Welcome glass of bubbles

£18 PERSON

Half a bottle of wine (red or white) and half a bottle of water per person

£16 PERSON

Half a bottle of wine per person

£24 PERSON

Half a bottle of wine (red or white), tea/coffee, petit fours per person and half a bottle of water per person

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: 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, we highly recommend assessing your own level of risk before placing your order and making your server aware of your requirements. Menu subject to availability.