



£70 PER PERSON

Bread & cultured salted butter

STARTERS

Slow-cooked butternut squash, Trufflyn goat's cheese, grilled baby leeks & Belgian endive, Puy lentil & hazelnut vinaigrette (V)

Seabass tartare & salmon rillettes, heirloom beetroot, apples, Avruga caviar & focaccia crostini

Castelfranco, smoked duck, Jerusalem artichoke & green bean salad, shallot & fig leaf vinaigrette

MAINS

King oyster mushroom, Chantenay carrots, salsify & bean casserole, Roscoff onion & truffle velouté, Manchego shavings & rocket (V)

Slow cooked shoulder of Hereford Cattle "Bourguignon" glazed heritage carrots, parsnip & potato mash

Bourride of monkfish, mussels & prawns, confit fennel, new potatoes, aioli & saffron cracker

DESSERTS

Classic tiramisu, Jivara crumble, cardamom Chantilly, Dulcey crèmeux & coffee jelly

White chocolate, honey & banana entremet, fig compote & blood peach sorbet

Warm Morello cherry Bakewell tart, plum & ginger jam, clotted cream 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.