

DINNER MENU

£55 PP SET MENU

STARTER

BUTTERNUT SQUASH SOUP, CRISPY SAGE,
TOASTED SEEDS **VG**

BEETROOT CARPACCIO, SMOKED SALMON,
PICKLED SHALLOTS, DILL

BUFFALO MOZZARELLA, HERITAGE TOMATOES,
BASIL, BALSAMIC GLAZE **V**

MAIN COURSE

FILLET OF BEEF, SERVED PINK OR WELL DONE,
TRUFFLE CREAMED SPINACH, DAUPHINOISE
POTATO.

CURRIED HAKEFISH, COCONUT LIME AND
CHILLI BROTH, BOK CHOY.

SAUTEED GNOCCHI, WILD MUSHROOMS,
TRUFFLE **VG**

DESSERT

LEMON POSSET, RASPBERRY GEL, CANDIED
HAZELNUT.

DARK CHOCOLATE TART, COFFEE CHANTILLY,
RASPBERRY GEL

SELECTION OF THREE REGIONAL CHEESES,
CRACKERS, CHUTNEY, TRUFFLE HONEY.

ADD TEA AND COFFEE FOR £3.50 PER HEAD

(**V**) V E G E T A R I A N

(**VG**) V E G A N

P L E A S E I N F O R M U S O F A N Y D I E T A R Y
R E Q U I R E M E N T S A T T H E T I M E O F O R D E R I N G

12.5% SERVICE CHARGE WILL BE AUTOMATICALLY ADDED TO YOUR BILL - PLEASE LET US
KNOW IF YOU WOULD LIKE THIS REMOVED.

