



SET MENU60

STARTERS •

PULLED LAMB

With Herbed Ancient Grains, Cauliflower Leaf Kraut & Sheep's Ricotta

ROASTER BEETROOT (V)

Roasted Beetroot, Hard Goat's Cheese & Spelt Salad

• MAINS

ROASTED DUCK

With Pommes Aligot, Blackberries,
Cavolo Nero

VEGETARIAN "OSSO BUCCO"

Of Roasted Butternut Squash, Saffron Risotto
& Gremolata

• DESSERT

LEMON STEAMED PUDDING

& *Vanilla Custard*

CHOCOLATE MOUSSE

With Hazelnut Crumble & Ice Cream With Salted Caramel Sauce & Vegan Ice Cream

We are proud to work with some wonderful British suppliers including smoked salmon from Smoking Brothers, meat and poultry from HG Walter, charcuterie from Coble Lane Cured and dairy from Estate Dairy, St James Cheesemakers and Paxton & Whitfield.

We cannot guarantee the absence of allergens. Please inform a member of the team of any allergies. Allergen menu available.

V= vegetarian, VF = vegan friendly. However, food is prepared in a kitchen where non-vegan food is prepared.

A discretionary service charge of 14% will be added to your bill, all of which is shared between the team.