

SET MENU £70 PER PERSON

STARTERS

Chalk stream smoked trout, confit baby potato & heritage beetroot salad, sour cream Pastrami board, kaltbach, bread & butter pickles, mustard, charred focaccia Torched miso leeks, fregola, vegan Nduja, crispy onions *(vg)*

MAINS

Braised Roscoff onion & spelt, cavolo Nero, tofu purée, pumpkin seed pesto *(vg)* Roast cod, butterbean & Nduja stew, lemon, crispy basils

Scotch 35 day 10oz dry aged Rib-eye steak, fries, roast garlic butter, watercress salad

PUDDINGS

Cherry, almond & coconut crumble, white chocolate custard / plant based vanilla bean custard (vg)

Vanilla bean panna cotta, Earl grey whisky syrup poached prunes

Toffee apple artic roll, pickled blackberries (v)



SCAN THE QR - for allergen information, or ask a member of the team.

Adults need around 2000 kcals a day.

A discretionary 12.5% service charge will be added to your bill. All service charges, cash and credit/debit card tips are paid in full to our team members. Full allergen information on the ingredients in the food we serve is available on request - please speak to a member of the team for more info.