



Set Dinner Menu

*A Selection of Homemade Bread with
Lincolnshire Poacher Hand Patted Butter £4*

S T A R T E R S

Celeriac and Winter Black Truffle Velouté
Hazelnut and Wild Mushroom

Braised Pork Belly and Scottish Langoustine
Master Stock, Braised Gem and Chardonnay Vinegar

Red Mullet
Parmesan Velouté and Fine Herbs

M A I N C O U R S E S

Foraged Mushroom Tortellini
Cauliflower, Lemon and Black Garlic

Line-Caught Sea Bass
Saffron, Mussels, Carnaroli and Basil

Roasted Guinea Fowl
Pink Fir, Boudin Blanc, Dandelion and Buckwheat

D E S S E R T S

Black Fig and Lemon Soufflé
Macerated Fig and Armagnac

Spiced Custard Tart
Sicilian Pistachio, Carrot and Cardamom Crèmeux

Two British Cheeses
Served with Chutney, Fruit and Crackers

Three Courses £55

*Three Courses With a Glass of Champagne
and a 250ml Carafe of House Wine £65*

*For food allergies and intolerances please alert your server.
Game may contain lead shot*

*Dinner menu is available Tuesday-Friday for up to 8 guests.
A discretionary 15% service charge will be added to your bill.
Prices are VAT inclusive.*