To start

Roasted parsnip soup curry oil and parsnip crisp

Smoked mackerel pate

cucumber and dill ribbons, lemon wedge and toasted sourdough

Pork, chicken and pistachio ballotine

honey and mustard dressing, dried cranberries, toasted walnuts and kale salad

Cauliflower and blue cheese croquette

chimichurri and watercress salad

Capocollo

honey, pickled fennel, hazelnuts and micro herbs

To follow

Roast English dry-aged sirloin of beef

roast potatoes, Savoy cabbage, Chantenay carrots, Yorkshire pudding and horseradish

Fillet of salmon

sautéed potatoes, leek and spinach purée, samphire and Tenderstem broccoli

Pan-fried fillet of hake

lemon and dill crushed potatoes, salsify, white wine and brown shrimp sauce

Roasted pork belly

boulangère potatoes, creamed bacon Savoy, apple sauce and crackling

Pan-seared chicken supreme

Parmesan croquette, wilted spinach, mushroom and tarragon sauce

Root vegetable Wellington

roast potatoes, squash purée, crispy and curly kale, vegetable gravy

All served with roasted root vegetables

To finish

Chai latte brûlée

gingerbread snap and cardamom ice cream

Apple & fig crumble

caramel ice cream

Sticky toffee pudding

toffee sauce and vanilla ice cream

Treacle tart

spiced cream and candied orange

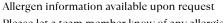
Red wine poached pear

toffee sauce and vanilla ice cream

British cheeses from Neal's Yard Dairy

twice-baked crackers, grapes, celery and quince jelly

Tea or coffee with homemade biscotti



Please let a team member know of any allergies or dietary requests A discretionary service of 12.5% will be added to your table and is split evenly amongst the team

