

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
boulangerie 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

Allergen information available upon request

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

