

To start

Squash and goat's cheese agnolotti
crispy sage and burnt butter emulsion

Grenadine and dill cured gravlax
pickled shallots, horseradish crème fraîche and cucumber ribbons

Partridge breast
roasted artichoke purée, braised leeks, confit leg and red wine jus

Roasted celeriac soup
garlic croutons and white truffle oil

To follow

Roasted guinea fowl breast
braised leg croquette, baby carrots, Tenderstem broccoli and Madeira sauce

Pan-fried fillet of hake
lemon and dill crushed potatoes, salsify, white wine and brown shrimp sauce

Confit duck leg
chorizo and white bean cassoulet, crispy and curly kale and port jus

Kohlrabi, leek and harissa pithivier
sweet potato terrine, piquillo pepper and sherry purée

To finish

Treacle tart
spiced cream and candied orange

Apple & fig crumble
caramel ice cream

Tiramisu
cherry ice cream

British cheeses from Neal's Yard Dairy
twice-baked crackers, grapes, celery and quince jelly

Tea or coffee with chocolate truffles

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

