



SET MENU

THREE COURSES £40.00

DINNER

Monday – Friday

Available for up to 8 guests

SIDES

Pommes frites (vg) *672 kcal* £8.00

Wildflower honey glazed heritage carrots *416 kcal* £8.00

French Beans, caramelized shallot butter (v/vg) *414 kcal* £8.00

Burnt butter pomme mousseline (v) *928 kcal* £8.00

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Bread and butter *736 kcal* £6.50

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and also indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. Adults need around 2000 kcal a day. Music charge £5 per person. A discretionary 15% service charge will be applied to your final bill. **We are a cashless venue.**



STARTERS

Winter vegetable & chickpea salad, butterfly sorrel, sour apple, maple & mustard dressing
303 kcal (vg)

Corn-fed roasted Chicken velouté, barbecued fillet, crispy skin, cobb fricassee *505 kcal*

Chicken liver parfait, pain d'épice, port poached pear, walnut croustillant *552 kcal*

MAINS

Herefordshire Sirloin 300g *1169 kcal (£10 supplement)*

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade,
foraged sea herbs *466 kcal (£5 supplement)*

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg) *1177 kcal*

Wild mushroom & black autumn truffle linguini, whipped mascarpone,
cepe cream, 24-month aged Parmesan *490 kcal*

DESSERTS

Pistachio crème brûlée, spiced pistachio custard, chocolate orange sable,
whipped orange chantilly (v) *934 kcal*

Chocolate pot de crème, 54% dark chocolate cremeaux, macadamia & hazelnut mousse,
cocoa meringues, toasted macadamias (v) *704kcal*

Caramelised mango rice pudding, pineapple compote, tropical brunoise, coconut crumb,
meringue (vg) *301kcal*

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