



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) *856 kcal* £8.00

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Bread and butter *786 kcal* £5.

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
340 kcal (vg)

Corn-fed roasted Chicken velouté, barbecued fillet, crispy skin, cobb fricassee *537 kcal*

Chicken liver parfait, pain d'épice, port poached pear, walnut croustillant *853 kcal*

MAINS

Honey & red wine glazed ox cheek, wild boar tortelloni, burnt onion puree,
black autumn truffle *716 kcal (£5 supplement)*

Pan fried stone bass, chargrilled octopus, squid ink aioli, red pepper piperade,
foraged sea herbs *443 kcal (£5 supplement)*

Spinach & leek risotto, potato espuma, potato crisp, confit lemon, fine herbs (vg) *1497 kcal*

Wild mushroom & black autumn truffle linguini, whipped mascarpone,
cepe cream, 24-month aged Parmesan *462 kcal*

DESSERTS

Gingerbread & blackberry marquise, blackberry curd,
Muscovado & vanilla ice cream *932kcal*

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

Chestnut & apricot mousse, orange sponge, cinnamon cremeux,
mulled pear gel, apricot & calvados ice cream (vg) *609 kcal*

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