



## **Autumn & Winter Set Menu**

*50.00 per person*

### **Starters**

Heritage beetroot, fig & bitter leaves, beet foam, mixed seed granola (VG) 285kcal  
Grilled chipotle prawns, lemon chimichurri, fennel & apple salad (GF, NF) 282kcal  
Dingley dell pork & pistachio terrine, burnt apple ketchup, cornichons (GF) 583kcal  
Smoked salmon mousse, chives, whole lemon puree, fig & spelt crackers 550kcal

### **Mains**

Slow braised beef cheeks, truffled pomme purée, truffles (GF, NF) 1092kcal  
Squash gnocchi, kumquat, sage (VG, NF) 612kcal  
Pollock fillet, squid, mussel & potato stew, shellfish bisque (GF, NF) 768kcal  
Whole butterflied mackerel, citrus beurre blanc, herbs, roe (GF, NF) 986kcal  
Monkfish tail on the bone, mussel & dashi emulsion (£10 supplement) (NF) 1096kcal

### **Dessert**

Sticky toffee pudding, miso caramel, whipped cream cheese (NF) 794kcal  
Winter berry pavlova, hazelnut tuile (GF) 199kcal  
Chocolate & pistachio tart (VG, GF) 525kcal  
Cheese plate, celery, quince, crispbread (V)(NF) (5.00 supplement) 465Kcal

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.  
An adults recommended daily allowance is 2000 Kcal. (v) vegetarian, (vg) vegan, (gf) gluten free, (nf) nut free  
A discretionary 12.5% service charge will be added to your bill and will be allocated to staff.