



Autumn/Winter Set Menu

54.00 per person

Starters

- Heritage beetroot carpaccio, whipped vegan feta, grain mustard & maple dressing (VG,NF) 277kcal
Smoked mackerel, horseradish crème fraîche, pickles, rye crumble (NF) 315kcal
Tempura prawns, tōgarashi mayo (DF,NF) 462kcal
Dingley Dell pork belly terrine, spiced apple chutney, Campaillou (DF,NF) 559kcal

Mains

- Grilled salmon, dill mash, chorizo crumble, bisque beurre blanc, salmon roe (NF) 867kcal
Chicken breast, onion & brown butter purée, celeriac fondant, chicken jus (NF,GF) 898kcal
Roast cod, smoked mussel veloute, charred cauliflower, crispy caper (NF,GF) 623 kcal
Roast delicata squash, chestnut purée, sage, walnut crumb, apple cider emulsion (VG,GF) 554kcal

Dessert

- Sticky toffee pudding, whipped cream cheese, date purée (V,NF) 654kcal
Lemon tart, Italian meringue (V,NF) 484kcal
Dark chocolate & miso mousse, cherries, kirsch (VG,NF,GF) 522kcal
Long Clawson stilton, celery, quince, crispbread (V,NF) (5.00 supplement) // 696Kcal

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.